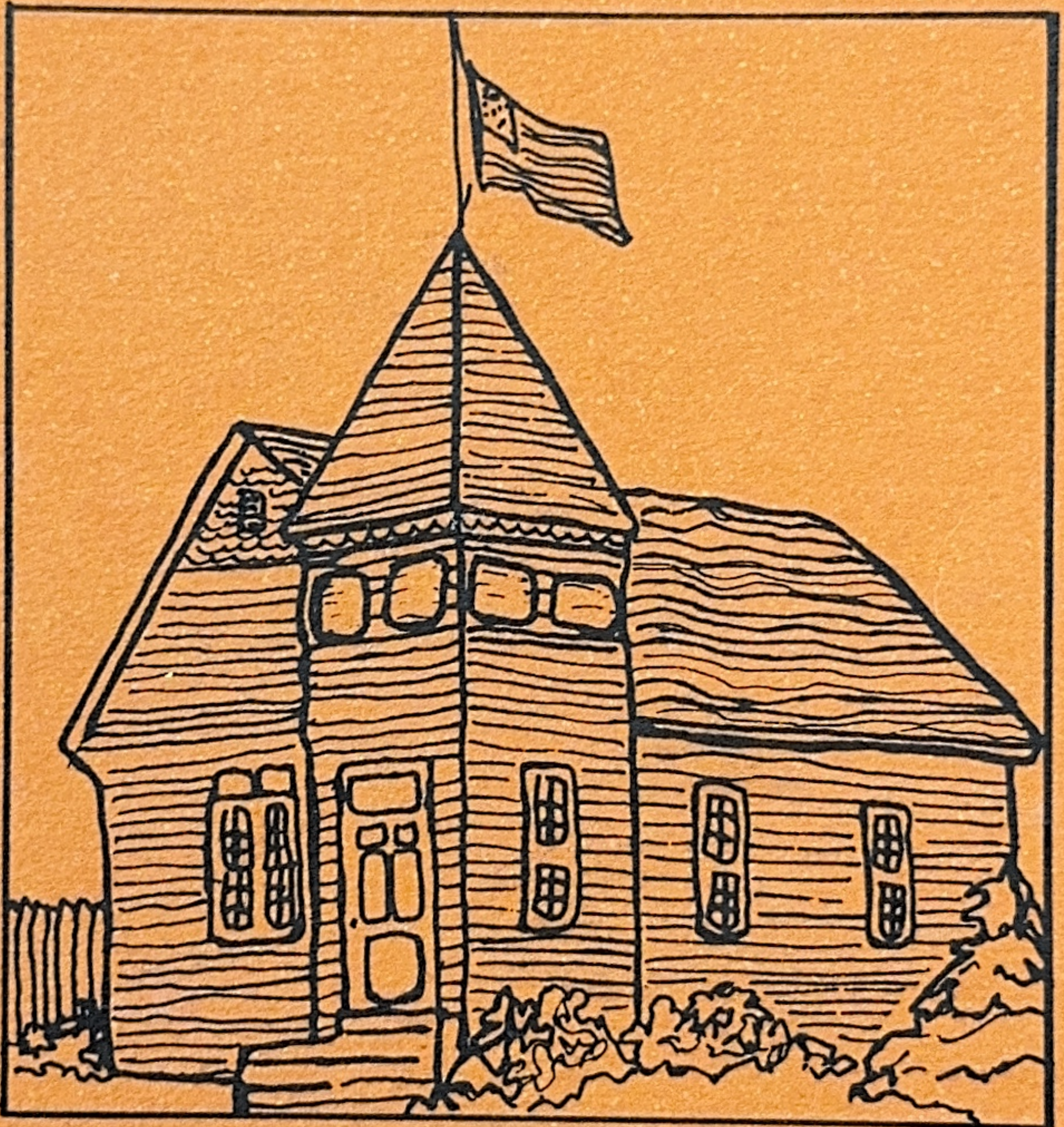
KITCHEN PRIMER



lafayette school cookbook

It was many years ago when Lafayette was but a village that Mr. Benjamin Shreve taught the first class. After two years of teaching however, he decided to run the general store. The first school house, only one room in size, was built in 1850 on Golden Gate Way.

The second structure to house the school was built in 1868 at a cost of $825.00. It was sold and moved to Mt. Diablo Boulevard.

The third schoolhouse, depicted on the cover, was built in 1883, when a special tax of $2000 was levied to cover the cost of its construction. It was located on the Methodist Church site, 955 Moraga Road, and was incorporated into the existing church structure.

In 1922, Lafayette School was built on its present location, which had been vegetable gardens. The school was three rooms and an office, each with a coal burning stove.

Lafayette School has a rich heritage. It is to the students, staff and parents - past and present - that this "Kitchen Primer" is dedicated.

Historical facts sources:

Lafayette Grows Up by Mildred S. Lloyd
Lafayette: A Pictorial History by Lafayette Historical Society

Cover design and sketches by Jan Miller.

Potables 'n' Tempters

MULLED WINE

6 cups water
6 cups burgundy
2 Cups sugar
8 whole cloves
4 sticks cinnamon
juice of one orange
1 sliced orange
juice of one lemon

Cook all ingrediants except the wine in a large pot. Bring to boil for 2 - 3 minutes. Add wine - reheat but not to boiling. Serves 15
Nancy Tietz

HOT APPLE WINE

3 cups apple cider
1/4 cup sugar
3 sticks cinnamon
6 whole cloves
Peel of 1/4 lemon (cut in wedges)
4/5 qt. dry white wine
2 T. lemon juice

In saucepan combine apple cider, sugar, cinnamon, cloves and lemon peel. Bring to boil, simmer uncovered 15 minutes. Remove spices and peel (if desired.) Add wine and lemon juice. Heat but do not boil. Serve in pre-heated mugs. Makes 7 cups. Ginny Streiff

FROZEN DAIQUIRIES

12 crushed ice cubes
1 small tin limeade
1 small tin rum
2 T. powdered sugar
1 egg white

Mix thoroughly in blender. Add 8 additional crushed ice cubes and blend again. Yield: 1 full blender. Cheryl LeClerc

PINA COLADAS

2 oz. Coco Lopez cream of Coconut
4 oz. pineapple juice
3 oz. rum
1 large cup crushed ice

mix in blender. Serves 3. Coco Lopez label

MINI QUICHE APPETIZERS

1 pkg. (8 oz.) refrigerator butterflake rolls
1/2 Cup light cream (half & half)
1 egg
1 T. freeze dried minced chives
1/8 t. dill weed
1 cup grated parmesan cheese

Separate rolls - cut in half. Press each into bottom & sides of greased "mini" muffin tins. Mix cream, egg, chives and dill weed. Spoon into shells. Sprinkle with cheese. Bake at 375° for 20 minutes. Serve warm. Susan K. Stern

CHICKEN LIVER PATE

1 lb. chicken livers, boiled
1 t. salt
1 pinch cayenne pepper
1/2 cup butter
1/8 t. mace
1 t. dry mustard
1/8 t. ground cloves
2 T. minced onion

Mix all ingredients in blender. Scoop into greased container and refrigerate until ready to serve. Georgia Greiner

MINCED CLAM APPETIZERS

2 small pkgs. cream cheese
1/2 cup drained, minced clams
1 t. worcestershire sauce
1/4 t. salt

Mix well. Butter one side of melba toast rounds and top with clam mixture. Broil until puffy and serve immediately. Kathy Garr

MEXICAN TACO DIP

1 large can refried beans
1 pkg. taco mix
1 carton guacamole dip
1 pt. sour cream
1 can diced Ortega chiles
1 can chopped olives
1 cup diced green onions
diced tomatoes (cherry)

Spread can of refried beans on a large plate or platter with a one inch edge. Continue to add the rest of the ingredients in order, ending with the cherry tomatoes on top. Pam Mangues

CRAB MEAT MOLD

1 - 10 3/4 oz. Campbells Cream of Shrimp Soup (undiluted)
1 - 10 3/4 oz. Campbells Cream of Mushroom Soup (undiluted)
2 pkgs. 3 oz cream cheese
1/4 cup finely chopped onion
1 cup mayonnaise
2 envelopes unflavored gelatin
1 can 7 1/2 oz. crab meat (drained and flaked)
1 cup finely chopped celery

In medium sauce pan combine soups, cheese and onion. Heat until cheese melts, stirring frequently. Blend in mayo - remove from heat.

In another sauce pan, sprinkle gelatin as per package instructions. Stir over low heat until gelatin dissolves - stir into soup mixture. Add crab meat and celery .

Pour into 6 cup mold and refrigerate 6 hours or until firm. Unmold and garnish. Tess Galer

ARTICHOKE FRITTATA

3 six oz. jars marinated artichoke hearts (chopped)
Oil from the artichoke hearts
3 bunches of green onion, chopped
8 eggs
20 soda crackers, crumbled
1/2 bunch of parsley, chopped
1 lb. wedge of Wispride cheddar cheese
Dash of Tabasco
Dash of Worcestershire sauce
Salt & pepper to taste

Put oil from artichoke hearts in a pan. Fry onions and garlic until limp. Beat eggs in a bowl; add curmbs and beat again. Add parsley, cheese, tobasco, worcestershire and artichokes, beating well after each addition. Season with salt and pepper to taste. When well blended, put in oiled 8 X 12 pan and bake at 325° for 35 minutes until firm. Let cool. Cut. Serve hot or cold. Makes 35 squares. Joann Coakley

CHEESE BALL

12 oz. cream cheese (1 large/1 small)
10 oz. Old English cheese
1 T. Worcestershire sauce
1/2 C chopped parsley
6 oz. blue cheese
1 T. grated onion
1 t. Accent
1 cup chopped nuts

Mix all ingredients except parsley and nuts. Then add one-half of parsley and nuts. Mix and chill. Form into ball. Mix remaining parsley and nuts and roll cheese ball in this mixture. Chill a few hours before serving. Kathy Garr

CHILI RELLENO DIP

2 large tomatoes, peeled and chopped
3 or 4 green onions, chopped small
1 small can chopped ripe olives
1 can green Ortega chili peppers, (chopped fine)
3 T. olive oil
1 1/2 T. vinegar
1 t. garlic salt
Salt & pepper to taste

Combine all ingredients and chill. Serve with tortilla chips. Best made the day before use so flavors can meld. Serves 20. Janet Weiser

CRAB DIP

1 cup mayonnaise
1 t. poupon mustard
2 green onions (chopped)
2 dill pickles (chopped)
1/2 bottle capers, chopped
Juice of 1 lemon
1 lb. crab meat

Mix well, serve with crackers or a variety of breads. Susanne Tyrrell

SPINACH DIP

1 pkg. chopped spinach
(cooked & drained well)
1 cup mayonnaise
1 cup sour cream
1 T. lemon juice
1 pinch of salt
1/4 cup dried parsley
1/2 cup or less cooking onion
(diced finely)

Mix well - chill a few hours. Suzanne Tyrrell

APPETIZERS

1 lb. bacon, thin sliced
1 can water chestnuts
1 jar large green olives

Cook bacon half way, cut each slice in half. Roll one olive or 1/2 water chestnut in bacon. Repeat until ingredients are gone. Place on cookie sheet. Broil until bacon is done. Serve hot.
Louise Shaw

SOUTH OF THE BORDER DIP

1 lb. hamburger
1/4 to 1/2 cup chopped onion
1 clove minced garlic
2 7 oz. cans Ortega Green chili salsa
1/2 lb. cheddar cheese (shredded)
1 can refried beans

Brown hamburger and drain. Saute onion and garlic until soft. Add refried beans, Ortega salsa and drained hamburger. Bring all ingredients to boil. Put in serving bowl, add cheddar cheese and serve with taco chips. Also delicious as a filling for tortillas.
Shirley Boggeri.

CRANBERRY RELISH

3 cups fresh cranberries
1 large apple (cored and
quartered)
1 orange (quartered)
1 to 1 1/2 cup sugar
1/3 t. salt
8 oz. creamed cheese

Put all ingredients in food processor until finely chopped (or can be chopped by hand); spoon over 8 oz. cube of cream cheese. Serve with crackers. Good base for jello molds. Shirley Boggeri

SWEET AND SOUR MEATBALLS

3/4 lb. ground round
1/4 lb. ground pork
3/4 cup oatmeal
1/2 cup milk
1/4 cup finely chopped water chestnuts
1 T. worcestershire sauce
1 t. onion salt
1/2 t. garlic salt
few drops hot pepper sauce

Combine all ingredients. Form into 1 inch balls and brown in skillet.

(continued)

SWEET AND SOUR MEATBALLS

SAUCE:

1 cup sugar
3/4 cup vinegar
3/4 cup water
1 t. paprika
1/2 t. salt
2 T. cornstarch
1 T. cold water

Combine first 5 ingredients in sauce pan and cook for 5 minutes. Blend cornstarch and water together. Add to sauce. Cook until thickened, then pour over meatballs. Cheryl LeClerc

STUFFED MUSHROOMS

12 mushroom caps (2 or 3 inches - remove stems and set aside
2 or 3 T. butter

Brush caps with melted butter - place them hollow side up in shallow lightly buttered pan. Sprinkle lightly with salt and pepper.

* * * * * *

3 T. finely chopped onion
2 T. butter
stems from mushrooms, minced & squeezed in towel to extract juice
1 T. oil
3 T. minced green onions

Saute onions in butter and oil for 3 - 4 minutes without browning. Add green onions and mushrooms. Saute for 6 - 8 minutes longer. Add 1/4 cup good sherry or madeira wine. Boil down rapidly.

* * * * * *

3 T. fine white dry bread crumbs
1/4 cup grated swiss cheese
1/4 cup grated parmesan cheese
4 T. minced parsley
1/2 t. tarragon
salt and pepper
2-3 T. whipping cream or half & half

Off heat, mix in all above except cream. Add cream a spoonful at a time to moisten mixture and keep it stiff to hold shape. Stuff caps. top each with pinch of grated swiss cheese and drops of melted butter. Bake at 375° for 15 to 20 minutes. Tess Galer

Soup Kettle

VICHYSSOISE

3 leeks, well washed and finely sliced
1/4 cup butter
4 medium potatoes (peeled and chopped)
1 qt. chicken stock
1 cup heavy cream
salt and pepper (white)
fresh chopped watercress

Saute leeks in butter until limp. Add potatoes and stock. Simmer 15 to 20 minutes until tender. Put in blender or processor and puree. Add watercress - salt and pepper to taste. Serve cold or warm.
Judy Kuzdzal

ZUCCHINI SOUP

1 1/4 lb. zucchini, washed and sliced
1/4 cup butter
1 medium onion (chopped)
28 oz. chicken broth (Swanson's)

Saute zucchini and onion in butter. Add broth and cook 1/2 hour. Season with 1/4 t. nutmeg and salt and pepper to taste. Puree soup in blender, filling only half way. May reheat with 1/2 cup half and half and 1/2 cup sauterne, if desired. Lion's Roar recipe

CREAM OF SQUASH SOUP

2 T. butter
1 medium onion, chopped
4 cups peeled and cut-up banana squash
4 cups Swanson's chicken broth
1/2 cup whipping cream
1/2 t. salt
1/2 t. pepper
1/2 t. sugar

In saucepan, melt butter and add onions. Cook to golden. Add squash and broth. Lightly boil 30 minutes with lid on pan. Puree in blender, filling only half way. Reheat and add cream and seasonings. Do not allow to boil. Garnish with chopped green onion tops. Serves 6 to 8. Cheryl Leclerc

ITALIAN OVEN CHEESE CHOWDER

1/2 lb. zucchini, sliced
2 onions, sliced
1 15 1/2 oz. can garbanzo beans
1 lb. can diced tomatoes
1/4 cup butter
1 1/2 cup dry white wine
2 t. salt
1/4 t. pepper
2 t. minced garlic
1 t. basil
1 bay leaf
1 cup grated Monterey Jack cheese
1 cup grated Romano cheese
1 cup whipping cream

Combine all ingredients except cheese and cream in a 3 quart baking dish. Cover and bake in 400° oven for 1 hour. Stir once halfway through. Stir in cheeses - stir in cream. Bake 10 minutes longer. Serve with fresh sour dough brea and butter and a salad. Makes 3 quarts. Joan Roth Puckett

CREAM OF SPINACH SOUP

Combine in bowl:

Two 10 oz. pkgs. frozen, chopped spinach (thawed and drained
1 pint cottage cheese (pressed through medium sieve)
2 beaten eggs
1/2 cup parmesan cheese
1/2 cup flour
1/2 t. salt
1/4 t. red hot pepper sauce

In a large pot, bring to boil:

two 13 oz cans chicken broth
2 cups water
2 chicken bouillon cubes
1/4 cup butter

Add spinach mixture and simmer for 30 minutes. Serve with a dollop of sour cream and paprika. Kate Miles

LENTIL SOUP

Cook together until golden:

4 T. olive oil
1 large onion, chopped
1 large green pepper, chopped
1 pimiento, drained & chopped

Stir in 2 T. flour and cook until bubbling (not brown); add:

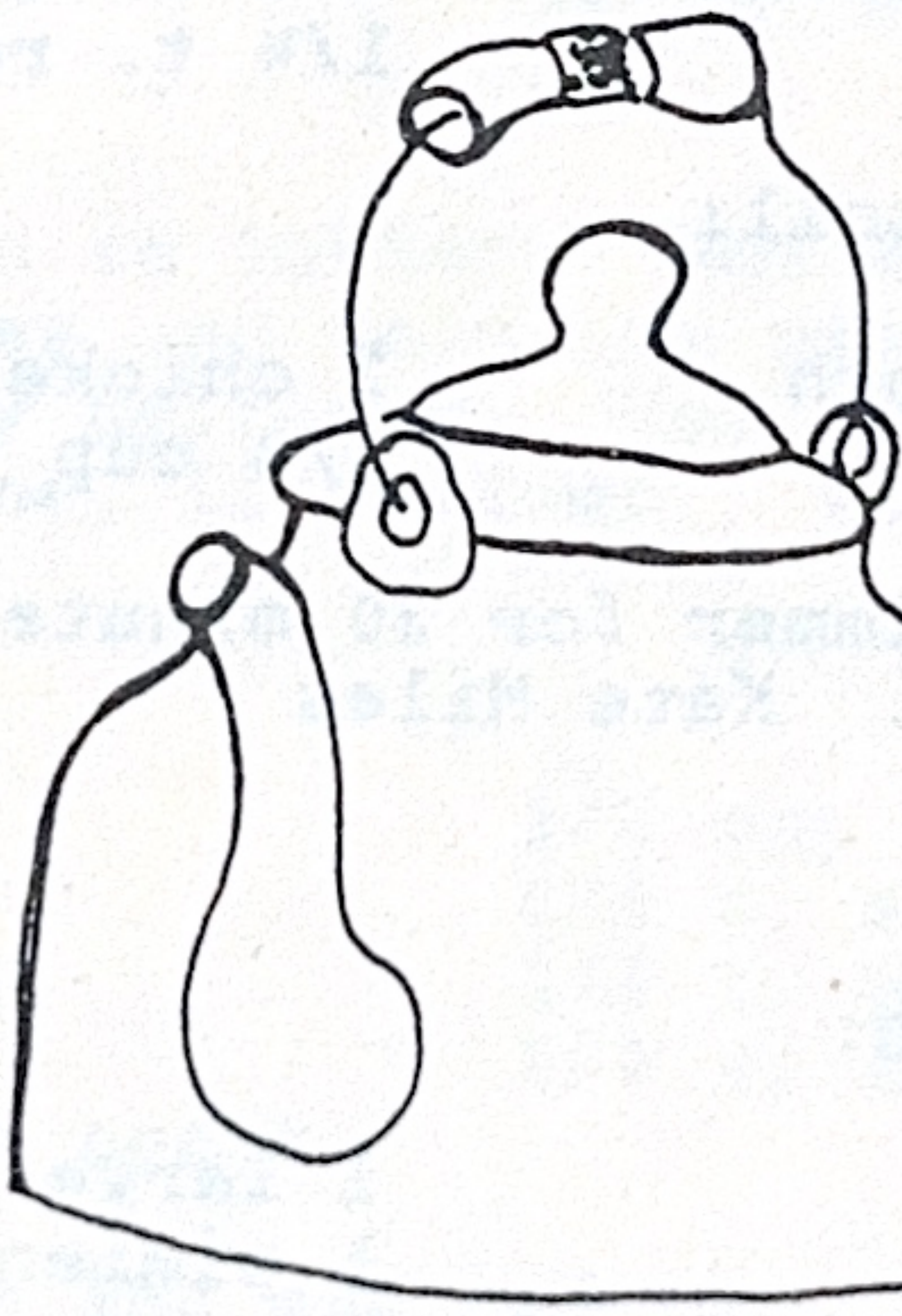
2 tomatoes, peeled and chopped (or 1 lb. can)
4 large carrots, cubed
1 T. salt
1 lb. lentils
8 cups of water

Cook covered for 2 hours at very low heat. Kate Miles

ITALIAN MINESTRONE

1/4 lb. bacon
1 small clove garlic
1/4 cup parsley
2 qts. soup stock
1/2 cup diced kidney beans
1 onion, sliced
1 cup carrots, chopped
1 cup shredded cabbage
1/2 cup sliced celery
1/2 cup turnips, chopped
1 cup tomato pulp
1 t. salt
1/4 t. pepper
1/2 cup vermicelli

Chop bacon, garlic and parsley very fine and add to soup stock. Soak beans overnight in water and drain and add to soup stock along with all other prepared vegetables, salt and pepper. Cover soup pot, bring to a boil and then simmer gently for 1 1/2 hrs. Add vermicelli and cook 1/2 hour longer. Serve with grated parmesan cheese. Serves 6 to 8. Judy Ehrhorn



Side Dishes

NOODLES WITH BASIL SAUCE

2 to 3 cups fresh basil leaves
1/2 to 1 cup sprigs fresh parsley
2 to 3 cloves garlic
1/2 cup olive oil
1/2 to 1 cup grated cheese (Romano or Parmesan)
Salt and pepper to taste

Put basil, parsley and garlic in blender or food processor until finely chopped. Add remaining ingredients. When ready to serve add 3 to 4 T. butter or margarine and 3 to 4 T. boiling water from spaghetti pot. Serve on spaghetti or tagliarini. Also good base for minestrone. Serves 4 - 6.

Shirley Boggeri

POTATO CHEESE BAKE

2 T. butter
5 - 6 med. potatoes (about 2 lbs.), pared, boiled and cut up
2 T. butter
1/3 cup milk
1/2 t. salt
1/8 t. pepper
2 cups grated Swiss or Cheddar Cheese (8 oz.)
2 eggs
1 cup milk

Butter six 1-cup ovenproof dishes (an 8" square ovenproof pan can also be used). Beat potatoes, 2 T. butter, 1/3 cup milk, salt and pepper in bowl until smooth. Press 1/2 cup mashed potatoes evenly over bottom of each dish and top with 1/2 cup cheese. Mix eggs and milk, pour evenly over cheese. Sprinkle with paprika. Bake uncovered in 350° oven 40-45 minutes or until lightly browned and puffed. Serves 6.

Vicki O'Neil

SWISSCHEESE, MUSHROOM PIE

Cook together:
3 T. butter
10 thinly sliced green onions
1 1/2 lbs. sliced mushrooms
1 t. salt
Dash pepper
1/2 t. Worcestershire
1 T. lemon juice

Drain off juice (save for soup stock); add 1/2 lb. Swiss cheese grated. Pour into unbaked pie shell. Arrange a lattice on top, if desired. Brush with beaten egg. Bake at 375°, 35-40 minutes.

Kate Miles

RICE RING

2 cups rice, cooked
1/4 lb. butter or margarine
1 large red onion, minced
1 green pepper, minced
1 lb. mushrooms, fresh, sliced

Melt butter in large frying pan, add onions, peppers and mushrooms. Saute until limp (approx. 10 minutes). Add rice, season to taste. Place in buttered mold. Put filled mold into shallow pan of water and bake in oven at 350° for 1 hour. Unmold on platter and garnish with parsley. Serves 6 - 8.

Roberta McCoy

ZUCCHINI CHEESE CASSEROLE

2 T. butter
1 clove minced garlic
1 small onion, diced
3 - 4 small zucchini, sliced

Salt and pepper
1/4 t. oregano
8 oz. stewed tomatoes
1/2 cup chredded Cheddar cheese

Melt butter in flameproof casserole and saute onion and garlic. Add zucchini, salt, pepper and oregano. Cook covered 10 minutes. Add tomatoes and place in oven for 15 minutes. Uncover and add cheese and return to oven until cheese is melted. Use 350° oven.

Roberta McCoy

MARINATED CARROTS

2 lbs. carrots
1 t. catsup
3/4 cup vinegar
3/4 cup sugar (or less)
1 10 oz. can tomato soup
1 t. prepared mustard

1 t. Worcestershire
1 small onion, diced
1 green pepper, diced
1/2 t. pepper
1 t. salt

Cook cleaned scraped carrots in salted water just until tender, drain and cool. Mix together remaining ingredients and pour over carrots. Refrigerate. Serves 6 - 8.

Roberta McCoy

VEGETABLE DILL

Saute 2 sliced zucchini and one sliced onion in liquid from one small jar/can of artichoke hearts. When all liquid has evaporated, add artichokes to the zucchini and onion. Sprinkle dill until vegetables have the desired flavor. Serve hot - may sprinkle Parmesan cheese before serving. Entire recipe takes 5-10 minutes to prepare. Serves 5.

Helen Duschinski

ZUCCHINI FRITTATA

5 T. margarine	9 eggs
3 small zucchini, sliced	1 1/2 cups milk
1/4 cup chopped onions	1/2 cup Parmesan cheese
1/2 t. oregano	1/2 cup Bisquick

Grease large pan. Over high heat melt 2 T. margarine. Cook zucchini, onion, oregano and 1/2 t. salt until tender or crisp. In covered blender, blend eggs, milk, cheese, bisquick, 3 T. margarine, 3/4 t. salt until mixed. Pour into dish. Spoon in zucchini. Bake 30-40 minutes or until knife comes out clean. Stand 10 minutes before slicing. Serves 8. (350° oven)

Pam Mangues

ZUCCHINI CREOLE

Slice 4 or 5 small zucchini; cut 3 tomatoes in sixths; slice 2 medium onions very thin. Combine in a large square of heavy-duty foil. Season with salt, pepper and basil. Dot with butter. Seal foil to make a tight package. Place in hot oven, 450°, for about 45 minutes. Can substitute summer squash. Serves 6.

Lynn Hoffman

BROCCOLI WITH BLUE CHEESE

2 lbs. fresh broccoli or brussel sprouts
3 T. butter
2 T. vinegar
1 T. sugar
1/2 cup crumbled Blue cheese.

Cook broccoli in boiling salted water until tender; drain. Meanwhile in a small saucepan, place butter, vinegar and sugar; bring to a boil. Add cheese; heat. Pour over broccoli. Serves 8.

Nancy Verrier

ZIPPY ZUCCHINI STICKS

Mix 1/2 cup pancake mix, 1 egg beaten in 1/4 cup water, 1 dash Tabasco sauce and dash of oregano. Heat oil (1/2 - 3/4 cups). Dip zucchini sticks or rounds in batter and fry in oil.

Nancy Verrier

ZUCCHINI SOUFFLE

2 medium zucchini
3 eggs
1/2 cup Parmesan cheese
1/4 cup milk
Dash: salt, pepper, garlic and Tabasco sauce
2 T. melted butter

Mix all ingredients in blender. Pour into buttered dish. Bake at 400° for 45 minutes. Serves 4.

Nancy Verrier

SPINACH-BROCCOLI BAKE

1 carton cottage cheese
2 T. flour
1 egg beaten
Salt and pepper to taste
1/2 - 3/4 lb. Monterey Jack cheese (grated)
1 package each: frozen chopped spinach and frozen chopped broccoli

Prepare vegetables according to package directions. Drain well. Add other ingredients and mix well. Spoon into a casserole. Bake 30 minutes at 350°.

Cinda Kroll

ASPARAGUS MANDARIN

1 1/2 to 2 lbs. asparagus
1 1/2 t. salt
2 T. soy sauce
2 t. rice wine vinegar
Few drops sesame oil
1/4 t. pepper
1/2 t. sugar
2 T. oil to film sauce pan

Wash and cut asparagus on extreme diagonal in 2 - 3 inch lengths. Place in pan and fill with just enough water to almost cover. Bring to boil and add salt and pepper. Cook at a boil for 4 - 5 minutes covered. Drain. Put oil in sauce pan and heat. While heating, mix in small bowl the remaining ingredients. Stir and toss asparagus in hot oil, mix ingredients and thoroughly coat asparagus.

LaVaughn Craig

SPINACH CUSTARD

2 packages frozen, chopped spinach, thawed and squeezed almost dry
1/4 cup finely minced onion
3 T. butter
1 - 1 1/2 t. nutmeg
Salt and pepper to taste
1/2 cup grated Parmesan cheese
5 eggs
1 1/2 cups heavy cream

Saute spinach with onion in butter for 2 - 3 minutes, add salt, pepper, nutmeg and cheese. Place in buttered baking dish. Mix (do not beat) 5 eggs with cream and pour over spinach. Taste and correct seasonings. Sprinkle top with additional cheese if desired. Place dish in pan of hot water and bake at 350° for about 45 minutes.

LaVaughn Craig

EGGPLANT ITALIAN

- 1 large eggplant, peeled and diced
- 1/3 cup milk
- 1 can condensed cream of mushroom soup
- 1 egg, slightly beaten
- 1/2 cup chopped onion, fine
- 3/4 package herb seasoned stuffing

Cook diced eggplant in boiling salted water until tender, 6 - 7 minutes. Drain. Meanwhile, gradually stip milk into soup. Blend in egg. Add drained eggplant, onion and stuffing. Toss lightly to mix. Turn into greased 10" x 6" baking dish.

Topping

- 1/2 cup packaged herb stuffing
- 2 T. melted butter
- 1 cup shredded sharp Cheddar cheese

Finely crush 1/2 cup packaged stuffing. Toss with melted butter. Sprinkle over casserole. Top with Cheddar cheese. Bake for 20 minutes or until hot in preheated 350° oven. Serves 6 - 8.

LaVaughn Craig

BAKED BEAN CASSEROLE

- 8 slices bacon
- 1 1/2 cups diced onion
- 1 cup finely diced celery
- 1 cup water
- 1 6-oz. can tomato paste
- 1/2 cup brown sugar, firmly packed
- 2 T. prepared mustard
- 1 envelope Spaghetti sauce mix
- 1 T. vinegar
- 1 t. garlic salt
- 1 can (1 lb. 12 oz.) pork and beans in tomato sauce
- 2 cans (1 lb ea.) green lima beans, well drained
- 1 can (1 lb.) red kidney beans, drained

Cook 6 slices bacon until crisp. Reserve along with the two uncooked slices. Saute the onion and celery in 2 T. bacon fat about 5 minutes. Add water, tomato paste, brown sugar, mustard, spaghetti sauce mix, vinegar and garlic salt. Blend and bring to a boil. Meanwhile, combine in a 3 qt. casserole, pork and beans, limas and kidney beans. Add the crumbled cooked bacon and the onion and spaghetti sauce. Stir to distribute sauce. Cut the reserved uncooked slices of bacon into 2" pieces and dot the top of the casserole. Bake, uncovered, in a 350° oven 1 hour or until bubbly hot. (Add 20 minutes extra baking time if casserole has been refrigerated). Serves 10.

LaVaughn Craig

SCANDINAVIAN PICKLED CUCUMBERS

- 2 - 3 medium cucumbers
- 1 T. salt
- 3/4 cup cider or white vinegar
- 2 T. sugar or more to taste
- 1/4 t. fresh ground pepper

Scrub cucumbers free of wax coating. Dry. Score with fork tongs. Slice as thinly as possible (paper thin is best). Place in a deep bowl and sprinkle with salt. Cover the inside of bowl with a plate and weigh down the cucumbers by placing a large can or weighted object on top of plate. This forces excess moisture out of cucumbers while seasoning them with salt at the same time. Stand at room temperature for about 2 hours. Drain away juice completely. If necessary squeeze cucumbers as dry as possible. Combine vinegar, sugar and pepper. Pour over cucumbers. Taste for salt. Chill cucumbers completely. Cover tightly (canning jars are best). Drain to serve. The longer they sit the better they taste.

Cinda Kroll

RAITA - EAST INDIAN SALAD

1 large cucumber, peeled, seeded and sliced
1 T. chopped onion
1 T. salt
1 cup plain Yogurt
1 small tomato, chopped
1 clove garlic, minced
1 T. chopped green onion
1 T. fresh cilantro, chopped
1 T. fresh lemon or lime juice
1 t. cumin

Salt cucumber and onion. Let stand 10 minutes, then drain. Combine remaining ingredients well. Add cucumber and onion. Chill well. Adjust seasoning to taste.

Judy Kuzdzal

RICE SALAD MARBELLA

3 1/2 cups cooked brown rice
2 sweet green peppers, chopped
1 small onion, chopped
2 small garlic cloves
3/4 cup coarsely chopped walnuts or almonds
1 T. chopped parsley

Combine all the above.

Dressing

1/3 cup oil
1 t. paprika
3 T. vinegar
1/2 t. salt
1/4 t. pepper

Cover and shake. Toss dressing through the rice salad thoroughly. Refrigerate. Serve cold. Serves 8 - 10.

Susan E. Stern

TABULI SALAD

1 1/2 cups cracked wheat
1 bunch green onions
3 large tomatoes
1 bunch parsley
1 small cucumber
1 green pepper

Dressing

Juice of 3 lemons (or 6 T. concentrate). 1/2 cup salad oil (may start with 1/4 cup). 1 t. salt. 1/2 t. fresh ground pepper. Cover wheat with water. Let stand 1 hour. Chop all vegetables finely. Squeeze water from the wheat and mix all ingredients with wheat. Add the dressing. Chill well, overnight is best.

Cinda Kroll

GREEK TOMATO SALAD

3 large tomatoes (ripe)
12 ripe olives (pitted)
3/4 cup Feta cheese
3 T. wine vinegar
Salt and pepper to taste
1/2 cup olive oil
1/2 t. oregano
1/2 t. thyme
1 clove garlic

Cut tomatoes to bite size. Cut olives in half. Crumble cheese coarsely or cube. Rub bowl with garlic; add tomatoes, olives and cheese. Sprinkle with vinegar and olive oil. Add seasonings and toss. Marinate for at least 4 hours. If longer, store in refrigerator until 1 or 2 hours before serving. Serve at room temperature. Serves 6.

Maralee Schneider/Barbara McKinlay

CHINESE KOWLOON SALAD

1 bunch spinach (break into small pieces
1 large can bean sprouts
1 small can (sliced water chestnuts)
2 cups chopped celery
1/2 cup chopped green onions
2 cups cooked rice (do not overcook) and cooled
1 medium cucumber (cut in small pieces

Mix together and toss with 1 cup mayonnaise that has been mixed with 1 t. of Accent. Lightly sprinkle with soy cause just before serving.

Cinda Kroll

BEAN SALAD

1 16 oz. can cut green beans
1 16 oz. can red kidney beans
1 8 oz. can garbanzo beans
1 8 oz. can water chestnuts
1/2 medium or 3 small white boiling onions
2/3 cup sugar
1/3 cup corn oil
2/3 cup apple cider vinegar
1 t. pepper
1/2 t. celery salt

Rinse beans and chestnuts in colander. Mix sugar, oil, vinegar, pepper and celery salt and stir until sugar is dissolved. Cut water chestnuts into slices or chunks; slice onion. Combine all ingredients, cover bowl and marinate overnight in refrigerator or for several hours at room temperature. Serves 6 - 8.

Audrey Gabor

SPINACH-BACON SALAD

2 lbs. fresh spinach
2 heads red leaf or 1 head iceberg lettuce
1/4 cup sugar
1/2 lb. bacon
1 t. salt
1 t. dry mustard
1 T. onion juice
1 cup salad oil
1/3 cup cider vinegar

1 T. poppy seed
1 1/2 cups large curd cottage cheese

Wash spinach and lettuce. Fry bacon until crisp, drain and cool. Crumble and add to greens. Combine sugar, salt, dry mustard, onion juice, vinegar and salad oil. Shake or beat well. Add poppy seed and shake again. Add 1/2 dressing mix to greens and add cottage cheese to remaining dressing. Mix with greens.

Lynn Hoffman

LAYERED SALAD

In a large salad bowl add the following ingredients in order:

1 chopped head of lettuce
1 - 2 packages frozen peas, cooked and cooled
Red onion thins
Mayonnaise to frost
Thin layer of granulated sugar
Parmesan cheese covering
1 lb. crisp, crumbled bacon
Toss before serving. Serves 8 - 10.

Cheryl LeClerc

NANA'S PINEAPPLE SALAD

1 can pineapple, cubed
1 can small marshmallows
Drain pineapple and add to 1 cup pineapple juice:

2 eggs
1 T. sugar
1 T. flour

1 T. Butter
1 cup whipped cream
chopped nuts

Cook until thick. Add 1 T. butter and cool. When cool, pour over pineapple and marshmallows in a bowl. Just before serving, add 1 cup whipped cream. Sprinkle chopped nuts on top. Serves 6.

Ginny Strieff

TWELVE HOUR SALAD

2 eggs (beaten)
5 T. sugar
5 T. lemon juice
2 T. butter
2 cups diced pineapple
3/4 of a bag of small marsh-mallows, cut in small pieces

1/2 cup blanched almonds (chopped)
1 cup whipping cream
2 cups white cherries

Cook eggs, lemon juice and sugar in double boiler until thick. Remove from fire and add butter and marshmallows. When dressing is cool, add whipped cream and fruit. Let stand 12 hours or longer.

Marg Parlette

STRAWBERRY-NUT JELLO SALAD

1 large package strawberry jello
1 cup boiling water
1 20 oz. can crushed pineapple
2 10 oz. packages frozen strawberries
1 cup chopped walnuts
1 pint sour cream
3 medium bananas, mashed
9" x 13" pan

Combine jello and boiling water. Stir in all other ingredients EXCEPT sour cream. Pour one-half of mixture in 9" x 13" pan and refrigerate. When first portion is set, spread all of sour cream on top as a second layer. Spread remaining jello and fruit mixture on top as third layer. Refrigerate. Cut into squares and serve. Serves 12 - 16.

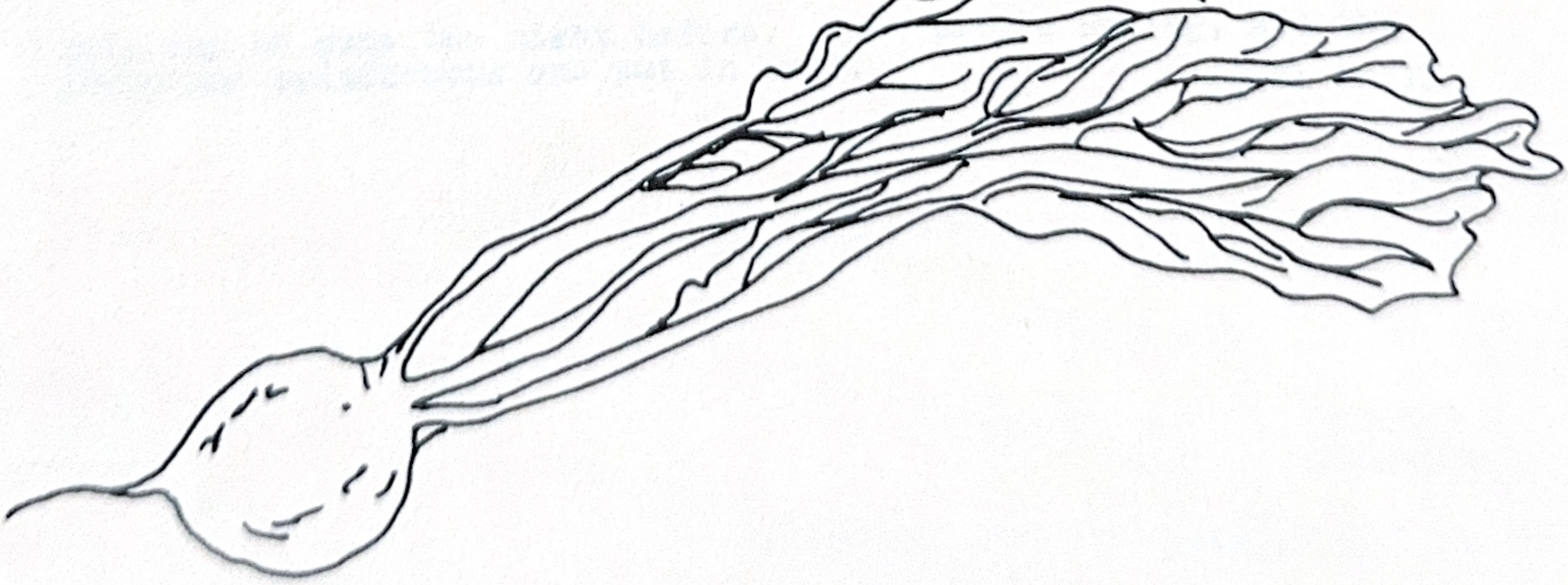
Susan E. Stern

RASPBERRY GELATIN SALAD

1 3 oz. package raspberry jello
1 6 oz. package raspberry jello
1 lemon
1 pint sour cream
1 large can crushed pineapple (Dole packed in own juice)
2 packages frozen raspberries

Boil at least 2 cups water to dissolve jello (9 oz.). Use exactly 2 cups as some water may evaporate while boiling. Drain juice from pineapple can. Drain juice from thawed raspberries. Squeeze juice from 1 lemon (remove seeds). Combine juices and see if equals 2 cups of liquid. Add to dissolved jello. Pour 2 cups of this mixture in bottom of gelatin mold and let set in refrigerator. Put drained crushed pineapple and berries into the remaining liquid. After refrigerated jello is hardened, stir sour cream with spoon and put a thin layer on top of gelatin in mold. (Won't need whole pint). Carefully spoon on berry and pineapple mixture on top and refrigerate. Make this at least 1 day in advance. Better to make it 2 days early so it will be nice and firm. Serves 12 - 24.

Joann Muench



Main Victuals

SHRIMP COCKTAIL SANDWICH

1 cup mayonnaise
1 cup grated sharp cheddar cheese
1 cup cooked shrimp
1 t. garlic powder
1 green onion, chopped
1 loaf cocktail size rye bread

Mix all ingredients together. Spread on bread slices, bake in oven at 350 degrees for 20 minutes or until bubbles appear.

Karen Saso

SNAPPY SNAPPER

2 lb snapper fillets(or other lean fish fillets)
2/3 cup tomato juice
3 T. vinegar
2 T. salad oil
1 envelope old fashioned french dressing mix

Combine juice, vinegar, oil and dressing mix, pour over fish and marinate ½ hour. Broil fish 4-5 minutes on each side, basting with marinade.

Judy Kuzdal

MICROWAVE MINI SALMON LOAVES

1 lb can salmon
1 can celery soup
3 slices whole grain bread, cubed, no crust
2 eggs
2 T minced onion
½ t. dill weed
2 T.mayonnaise
2 T. milk
1 t. parsley

Drain salmon, reserve liquid, and remove larger bones and skin from salmon. Combine salmon juice and bread cubes, beaten eggs, onion, ¼ t. dill weed, ½ can celery soup. Fold in salmon. Spoon into 4 or 5 buttered custard cups. Micro at full power 6-8 minutes. Let set 5 minutes.

Combine rest of soup, mayonnaise, milk, parsley, ¼ t. dill weed in 2 cup pyrex measuring cup. Micro 2-3 minutes till bubbley. Serve over salmon loaves.

Judy Kuzdal

SHRIMP & CRABMEAT MADEIRA WITH PARSLIED LINGUINI

3 T. butter
2 T. chopped shallots
3/4 cup sliced mushrooms
½ lb uncooked shrimp or prawns
6 oz cooked crab, drained
½ cup Madeira or white wine
¼ t. tarragon
1 T. lemon juice
2 t. tomato paste
2 egg yolks
3/4 cup whipping cream
salt & pepper
Linguini
chopped parsley

Melt butter in saucepan. Add shallots and saute until soft. Add mushrooms and saute until any liquid evaporates.
Add shrimp or prawns and cook until they begin to turn pink. Add crab. Stir in wine and cook until almost completely reduced. Add tarragon, lemon juice and tomato paste and mix thoroughly.
Combine yolks with cream and very slowly add to saucepan, mixing constantly. Taste for salt and pepper. Heat thoroughly. Serve on very thin linguini. Top with chopped parsley.

Pam Mangues

CRAB AU GRATIN

½ lb crab
2 T. butter
2 T. flour
3/4 cup milk
1 11 oz. can cream of mushroom soup
1 T. grated onion
2/3 cup grated cheese
¼ cup cracker crumbs

Melt butter, add flour and blend. Slowly stir in milk and mix thoroughly. Add soup and onions. Heat thoroughly. Arrange soup mixture, crab and cheese (reserve some for top) in alternate layers in a baking dish. Top with the remaining cheese and cracker crumbs. Bake in a 400 degree oven for 15-20 minutes. Serves 4-6.

Cinda Kroll

SHRIMP CASSEROLE

2 lb fresh shrimp
4 cups cooked rice
1 cup chopped green pepper
1 small jar chopped pimiento
1½ cup chopped celery
5 1/3 T. butter
3/4 cup chili sauce
1½ t. salt
¼ t. pepper
1 can mushrooms (or saute fresh)
1½ cup evaporated milk
1/3 cup breadcrumbs in 2 T. butter

Cook green pepper, pimiento, celery and mushrooms in butter, do not brown. Combine rice, shrimp, chili, salt and pepper and add to the above mixture. Pour into a very large 2 quart casserole (greased). Add cream over the top and sprinkle with buttered bread crumbs. Bake at 350 degrees for 30 minutes.

This can be made the night before. Just before baking, add the cream and breadcrumbs and put in oven.

Cinda Kroll

CARBONARA SAUCE FOR PASTE

Makes 6 to 7 first course servings before entree. Beaten raw egg is the secret of the delicate sauce. It coats the paste and causes the bits of cheese and meat to cling evenly.

¼ lb mild Italian pork sausage
¼ lb Prosciutto or thinly sliced ham
1 lb spaghetti or other paste
½ cube butter
½ cup minced parsley

3 well beaten eggs
½ cup freshly grated Dry Montere
or Parmesan cheese
Freshly ground black pepper

Remove casings from sausages and crumble or chop the meat. Finely chop the prosciutto and combine half of it with the sausage in a wide frying pan with 2 T. butter. Cook on medium low heat, stirring for about 10 minutes or until sausage is lightly browned and prosciutto is frazzled looking. This can be done ahead of time. Blend the remaining half of the uncooked prosciutto with the cooked mixture. If you like, complete the following at the table. Add the hot spaghetti to the meats and add butter and parsley. Mix quickly to blend. At once, pour in the eggs and continue quickly lifting and mixing the spaghetti to coat well with egg. Sprinkle in the ½ cup cheese and dash of the pepper; mix again. Serve with more cheese. THIS IS THE MOST DELICATE AND DELICIOUS DISH YOU HAVE EVER EATEN. Serves 4.

Dorothy Villata

SPINACH NOODLE CASSEROLE

8 oz. cooked noodles

Brown 1 lb ground beef in 2 T. butter. Add and cook 5 minutes:
1 t salt
1 t pepper
8 oz. tomato sauce
¼ t. garlic salt

Combine:
1 cup cottage cheese
1 cup sour cream
6 green onions, chopped

In oblong casserole, layer noodles and cheese mixture ending with noodles. Top with meat mixture and sprinkle meat with 1 cup grated cheddar cheese. Bake at 350 degrees for 25 minutes. Let it sit a few minutes before serving.

Kate Miles

"MEATZA PIE"

Mix together:
1 lb ground beef
2/3 cup evaporated milk
½ cup bread crumbs
1 t. garlic salt
¼ t. oregano
¼ cup catsup

Spread into 9" pie dish.
Top with:
1 cup grated cheddar cheese
2 t. parmesan cheese

Bake at 450 degrees for 20 minutes.

Kate Miles

SPAGHETTI AND MEATBALLS

1 lb ground chuck
1 beaten egg
2 T. dried parsley
salt and pepper
3 T grated Parmesan cheese
1 medium diced onion
1 clove minced garlic

Mix well and add enough bread crumbs (approx. ½ cup) to make the mixture stiff enough to roll. Makes 10-12 meatballs.

Brown in vegetable oil and just before the balls are brown, add another medium sized onion, diced, and 1 clove of minced garlic. Pour 3 cans of tomato paste and 3 cans of water into meat mixture, scraping up all the gook in the pan. Italian seasonings may also be sprinkled. Simmer for 2-6 hours. This freezes well for later use. Do the spaghetti the regular way.

Daniel O'Neil

PARMESAN MEATBALLS

Meatballs:
1½ lbs. meat loaf mixture
1 cup milk
1 cup bread crumbs
2 garlic cloves
parsley
1 cup Parmesan cheese
a little onion
1 egg

Sauce:
2 T. olive oil
green pepper (a little)
2 garlic cloves
2 onions
12 oz. can tomato paste
2 cups water

Make sauce in large pot, (it will be runny) allow to simmer. Mix all meatball ingredients together and shape into meatballs. Brown meatballs in a skillet until somewhat firm; add to sauce and allow to sommer. Small meatballs can be put in a chafing dish and used as appetizers. Larger meatballs can be used for spaghetti and meatballs or delicious meatball sandwiches. Serves many. Small meatballs= 60, large meatballs = 30.

Susan Caesar

BEEF STROGANOFF

2 to 3 lbs. beef (round steak, sirloin or tenderloin strips) cut in strips. Brown in small amount of oil and butter.
Add 2 cans cream of mushroom soup plus 1 soup can of milk. Spear 2 cloves garlic on toothpicks (remove when served) and place all ingredients in casserole. Fold in 1 cup sour cream. Bake 300-325 degree oven for 2-3 hours. Serve over Holland Rusks (our choice) or rice or noodles. Can be adapted for microwave ovens. Serves 6-8.

Maralee Schneider

BEEF BRISKET IN BEER

3-4 lb beef brisket
1 onion, sliced
¼ cup chili sauce
2 T. brown sugar
1 clove garlic, minced
1 12 oz can beer
salt and pepper
flour enough to thicken gravy

Season brisket with salt and pepper. Place meat in 13 x 9 x 2" baking dish and cover meat with onion. Mix chili sauce, brown sugar, garlic, beer and pour over meat. Cover with foil and bake 350 degrees for 3½ hours. Uncover, bake 30 minutes more, basting occasionally with juices. Remove meat to platter and thicken juices with flour mixed with water. Cut meat across grain. NOTE: I once used Knorr's oxtail soup instead of chile sauce which was good.

Pam Mangues

MUSHROOM FILLED MEAT LOAF

2 cups sliced mushrooms
1 cup chopped onion
2 T. butter
½ cup sour cream
2 eggs
½ cup milk
1½ lbs ground beef
3/4 cup bread crumbs
2 t. salt
1 T. worcestershire sauce
sour cream sauce

Saute 1 cup mushrooms and onion in butter. Remove from heat and stir in sour cream. Set aside.

Preheat oven to 350 degrees. Combine remaining ingredients except sour cream sauce and reserved mushrooms and put half of mixture into a 9 x 5 x 3" loaf pan. Make a shallow trough down the center of the meat for filling. Spoon sour cream-mushroom mixture into this indentation. Shape the rest of the meat over the filling, making sure all filling is covered. Seal meat loaf well around edges. Bake for 1 hour. Let stand 15 minutes before slicing. Garnish top with remaining fresh mushrooms,(thinly sliced) and serve with Sour Cream Sauce.

Sour Cream Sauce

1 cup sour cream
1 t. Dijon mustard
1 t. prepared horseradish
½ t. salt
pinch nutmeg
pinch pepper

Stir all ingredients together in small saucepan over low heat. Serve hot with meat loaf.

Pam Mangues

SOUR MEAT AND DUMPLINGS

2-4 beef shanks, sear in hot fat and drain. Add water to cover meat. Add 1 t. all-spice, salt and pepper, 2 T. vinegar. Cook 2½ hours at a simmer. The last 10 minutes, add dumplings and cook. Serves 4.

Sue Holmen

KOREAN BROILED FLANK STEAK

1½ lbs flank steak
3 T. toasted sesame seeds
3 T salad oil
¼ cup soy sauce
¼ cup chopped green onions with tops
1 clove garlic, mashed
¼ t. pepper
1 slice fresh ginger root
2 T. sugar (optional)

1. Cut meat into 1" cubes (if slice on angle, makes more tender).
2. Place meat in a bowl with sesame seeds, then remaining ingredients. Stir and let marinate for one hour at room temperature.
3. Skewer meat, along with selected vegetables, such as zucchini, mushrooms, and cherry tomatoes.
4. Broil 3" from flame for 4 minutes. Turn and broil 3 minutes on other side. Delicious served with rice and salad. Serves 4.

Maggie Wheeler

HIGH HAT PORK CHOPS

6 pork chops
2 T. margarine
1/3 cup flour
2/3 cup milk
1 egg, slightly beaten
½ cup Parmesan cheese
1 T. parsley
salt and pepper

Brown chops, put in baking dish. Melt margarine, add flour, stir in milk (mixture will be thick). Cook 2 minutes. Beat in egg, cook til mixture is shiny. Add remaining ingredients, mix well. Top each chop with cheese mixture. Bake at 350 degrees for 45 minutes. Serves 6.

BARBEQUED SPARERIBS

Brown ½ cup chopped onion in hot fat. Add the following ingredients and simmer 15 minutes:

2 T. brown sugar
4 T. lemon juice
1 cup tomato catsup
1 cup tomato juice
2 T. Worchestershire sauce
2 T. vinegar
1 T. prepared mustard
1 t.salt
dash of pepper
1/8 t.chili powder

Pour sauce over 2 or more pounds of meaty, country style spareribs, cover and bake 2 hours at 350 degrees. After first hour take the lid off. Serves 4-5.

Janet Weiser

JOHN WAYNE CHILI CHEESE CASSEROLE

1 can (4 oz) green chilis, chopped
½ lb jack cheese, grated
½ lb cheddar cheese, grated
6 eggs, beaten
½ cup light cream
2 tomatoes
1 avacado.

Butter 2 qt. shallow dish. Combine cheeses and chilis. Beat together eggs and cream well. Fold into chili cheese mixture. Bake 30 minutes. Arrange cliced tomatoes over mixture. Bake 30 minutes more. Garnish with sliced avacado. Great brunch dish. Bake at 325 degrees.

Judy Kuzdal

CHILI RELLENOS CASSEROLE

4 slices firm white bread, buttered
2 cups sharp cheddar cheese, shredded
2 cups monterey jack cheese, shredded
1 4 oz. can green chilis, remove seeds
6 eggs
2 cups milk
½ t. oregano
¼ t. garlic powder
2 t. paprika
1 t. salt
½ t. pepper
¼ t. dry mustard

Put bread, buttered side down, in a 7½" by 11½" baking pan. Sprinkle cheeses over bread. Distribute chilies evenly over bread. Beat eggs with milk and seasonings until well blended. Pour egg mixture over cheese and bread. Cover and chill over night or at least 4 hours. Bake uncovered at 325 degrees about 50 minutes or until top is lightly browned. Let stand 10 minutes before serving. Serves 6.

Karen Rupert

PIZZA RUSTICA

5 eggs
1 lb ricotta cheese
2 t. chopped onion
1 cup grated parmesan cheese
1 T. chopped parsley
2 T. olive oil
2 cloves garlic
8 oz. tomato sauce
6 oz. tomato paste
½ t. marjoram
½ cup sliced olives
½ lb. mozzarella
1 very large bell pepper
1 double crust pie mix
½ t. oregano

Beat eggs, stir in ricotta cheese, onion, parsley & Parmesan. Set aside. Heat oil, crush garlic and add herbs. When garlic begins to turn gold, stir in tomato paste , sauce, olives, salt and pepper. Slice mozzarella thin, slice pepper.

Assemble: Spread ½ of ricotta mixture into pie shell. Arrange ½ of mozzarella over this. Cover with ½ of tomato sauce mixture and green pepper. Repeat all layers and cover with top crust. Slash. Bake at 425 degrees, 35-40 minutes. Let stand ½ hour before serving. Serves 6.

RICE-GREEN CHILIS-CHEESE BAKE

1 cup uncooked rice
3 medium zucchini, sliced thinly
1 7½ oz can whole green chilis, chopped coarsely
12 oz Monterey jack cheese, grated
1 large tomato, thinly sliced
salt

2 cups sour cream
1 t. oregano
1 t. garlic salt
½ cup shopped green pepper
¼ cup chopped green onion
parsley

Cook rice. Cook zucchini in small amount of salted water until crisp (or steam) and tender. Set aside. In a 3 qt. buttered casserole, place cooked rice. Cover with chopped chilis. Sprinkle on ½ of the cheese. Arrange zucchini slices over cheese. Add tomato slices. Sprinkle with salt. Combine sour cream, oregano, garlic salt, green pepper and onion. Spoon evenly over tomato layer. Scatter remaining cheese over all. Bake in 350 degree oven for 45 to 50 minutes or until heated through. Sprinkle with parsley and serve immediately. Serves 8.

Cinda Kroll

CHILI CHICKEN CASSEROLE

4 lg. chicken breasts, cooked and cut into small pieces, save broth.
1 lb. Jack cheese, grated
6 corn tortillas, buttered and cut into 8's.
1 can cream of mushroom soup

1 can cream of chicken soup
1 sm. can diced green chilis
1 sm. onion, chopped
1 sm. carton sour cream
½ cup milk

Combine chicken, chilis, onions, soups, sour cream and milk. Use broth from chicken instead of milk if you wish. If this mixture appears too thick, use broth to dilute. It should be a thick gravy.

Grease a 9 x 12" baking dish. Layer buttered corn tortillas, chicken mixture and half of cheese. Repeat layers. Bake uncovered at 350 deg. 30-40 minutes. Casserole should be bubbling and cheese melted.

Paula Dausman

TILLIE'S CHICKEN DIVAN

2 10 oz. frozen broccoli, thawed
2 cups cooked, boned chicken
2 cans cream of chicken soup
1 cup mayonnaise

1 t. lemon juice
½ t. curry powder
½ cup grated cheddar cheese
½ cup soft bread crumbs

Arrange cut up broccoli in greased 13 x 8 x 2" baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken, sprinkle with cheese. Combine bread crumbs and 2 T. butter and sprinkle over top. Bake 350 degrees for 30 minutes.

JILL'S COMPANY CHICKEN

14 chicken breasts (may be boned and skinned)
1 can cream of chicken soup
1 can cream of mushroom soup
1 can dry vermouth
1 pt. whipping cream
sliced, sauteed fresh mushrooms (as many as desired)

Put breasts in large baking dish. Salt and pepper. Combine all ingredients except mushrooms and pour over chicken. Bake uncovered for 1 hr. at 350 degrees. Top with mushrooms before serving.

Cheryl LeClerc

CHICKEN (or TURKEY) CURRY

¼ cup butter
1 tart apple (peeled and diced)
1 small onion, minced
½ cup flour
1½ t. salt
1½ t. curry powder
1/8 t. pepper
¼ t. ginger
1¼ cups turkey or chicken broth
1¼ cups half and half
3 cups diced cooked chicken or turkey
½ lb. fresh mushrooms

Saute onions and apple in butter, add flour and seasonings, then add liquid. Cook in a double boiler over boiling water until thickened. Add chicken and mushrooms (mushrooms must be lightly sauteed first). Serve over rice. Add chopped almonds if desired. Wonderful receipe for leftover turkey. Serves 6.

Cinda Kroll

ORIENTAL CHICKEN CASSEROLE

3 cups cooked chicken (I use backs)
  cool, dice, put back in broth.
1 cup minute rice, cook in broth
½ cup slivered almonds
2 cups mushroom soup, undiluted
1 cup mayonnaise
1½ cup celery, chopped
4 green onions, chopped
2 hard cooked eggs, chopped
4 t. lemon juice

Combine and pour into 9 x 13" greased pan. Refrigerate overnight. Before baking, top with crumbled potato chips and grated parmesan cheese. Bake 375 degrees for 1 hour. Serves 8-10.

Nadine Badock

SOY LEMON CHICKEN

1 chicken
2 lemons
½ cup soy sauce
1 clove garlic
15 whole peppercorns

Cut up and wash the chicken and place in medium sized saucepan. Squeeze the lemons and add juice, with all other ingredients, to the chicken. Cover and simmer until done,(turning at least once) about 40-45 minutes. Make gravy with drippings if desired, after removing peppercorns. (If you have extra time, brown the chicken lightly before simmering. Add water while simmering if necessary.) Serves 4.

Audrey Gabor

CHICKEN CASSEROLE

chicken breasts or thighs, approx. 2 pieces per person
½ lb. grated cheese
¼ to ½ cup chopped green onion according to taste
1 can cream mushroom soup
1 can cream celery soup
½ to 1 cup sherry

Wash and dry chicken, place in large casserole dish. Sprinkle cheese over chicken and top with green onion. Mix soups and sherry together and pour over chicken. Bake 2 hours in 300 degree oven. Serve over rice. Serves 2 to 8.

Susanne Tyrrell

CHICKEN, TURKEY OR TUNA CASSEROLE

3-4 cups diced, cooked chicken, turkey,
(2 drumsticks work well) or 1 7 oz
can of tuna.
1 can mushroom soup
6-7 fresh mushrooms, sliced
3 oz. cashews, whole or chopped
¼ cup chopped onion
¼ cup chopped celery
2 t. soy sauce
½ t. worcestershire sauce
1 cup chowmein noodles
1 T. sherry
½ cup sliced olives (optional)

Combine all ingredients except cashews and noodles. Layer in casserole dish, the noodles, cashews and turkey mixture, ending with noodles on top. Cover and bake at 350 degrees for 25-30 minutes. Serves 6.

Marlys Tobias

FRUITED CHICKEN EN CREME

2 T. butter or margarine
2 T. salad oil
6 lg. chicken breasts (2½-3 lbs)
1 can cream of chicken soup
½ cup light cream
½ cup dry sherry
1 can (13½ oz.) pineapple tidbits, drained
½ cup sliced seedless green grapes
1 can (6 oz.) sliced mushrooms, drained.

Heat oven to 350 degrees. Heat butter and oil in baking dish, 13½ x 9 x 2" and place chicken pieces, skin side up, in baking dish. Bake 1 hour. Heat soup, cream and sherry in saucepan, stirring occasionally. Stir pineapple, grapes and mushrooms into soup mixture. Remove baking dish from oven, drain off fat. Pour soup-fruit mixture over chicken. Cover baking dish with aluminum foil and bake 15-20 minutes longer. If desired, garnish with cluster of green grapes. Serves 6.

Reba Witmer

VIVA LA CHICKEN CASSEROLE

4 whole chicken breasts
1 dz corn tortillas
1 can cream chicken soup
1 can cream mushroom soup
1 cup milk
1 onion, grated
1 can green chili salsa
1 lb grated cheddar cheese

Simmer chicken breasts until tender. Cut chicken in small pieces. Cut tortillas into 1 inch squares or strips. Mix soups, milk, onion and salsa. Butter a large shallow baking pan. Pour about ½ cup chicken broth in bottom of pan. Place a layer of tortillas in dish, then chicken, then soup mixture. Continue layers until all ingredients are used, ending with soup. Top with cheese.
If this seems too dry, add another cup of broth over all. Let stand in refrigerator 24 hours to blend flavors. Bake at 300 degrees for 1½ hours. Serves 8.

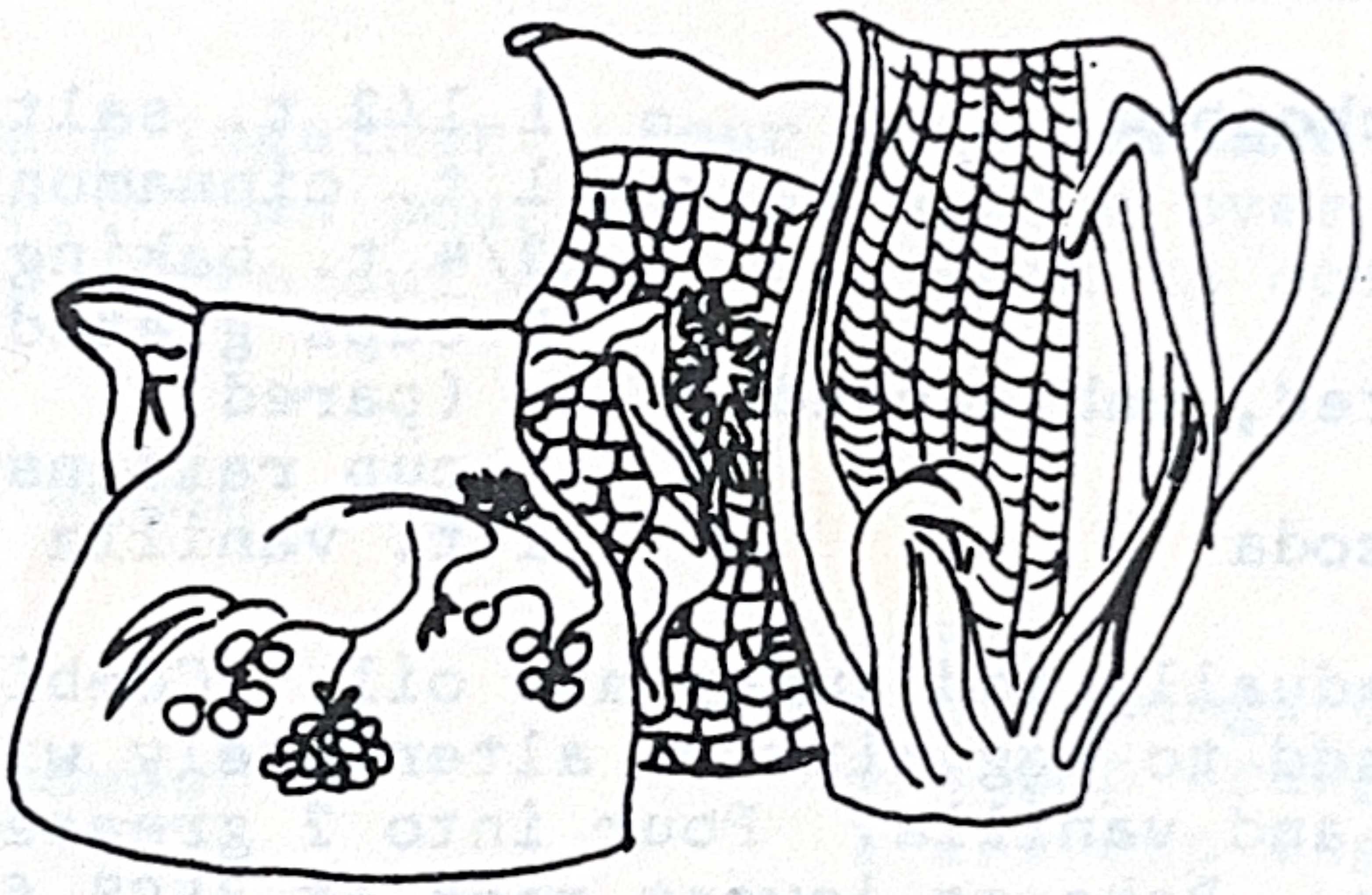
Judy Ehrhorn

LUPE'S ENCHILADAS (Mexican Fiesta Dinner Auction)

24 tortillas
2 lbs. ground beef
salt and garlic to taste
3 T. flour
¼ cup or so of red chili powder
Water to cover meat
1 med. can tomato juice
1 clove minced garlic
1 t. cumin
salt, if needed
Lots of grated cheddar cheese
chopped onion

Fry lean ground beef in large pot. Add garlic and salt to taste. Pour off fat and add flour, red chili powder and enough water to just barely cover meat. Add tomato juice, garlic, oregano, cumin, and salt if needed. To prepare enchiladas: Fry tortillas on each side in oil til just partially cooked. Remove them before they become crisp and drain on paper towels. Working with about 3 tortillas at a time, dip each

one in meat sauce until moist and put on a flat large platter. Using a slotted spoon, put a spoonful of meat on each one. Sprinkle lots of grated cheese and chopped onion on top of each. Roll and place flap side down in a casserole. Continue until all are rolled. Pour extra sauce on top of all the enchiladas. Sprinkle more cheese all over the top. Put in 350 degree oven until just heated through.
If enchiladas are to be frozen, let them cool before placing in freezer. When you are ready to cook them at a later date, heat the oven to 350 degrees and bake 20-30 minutes.



Grains

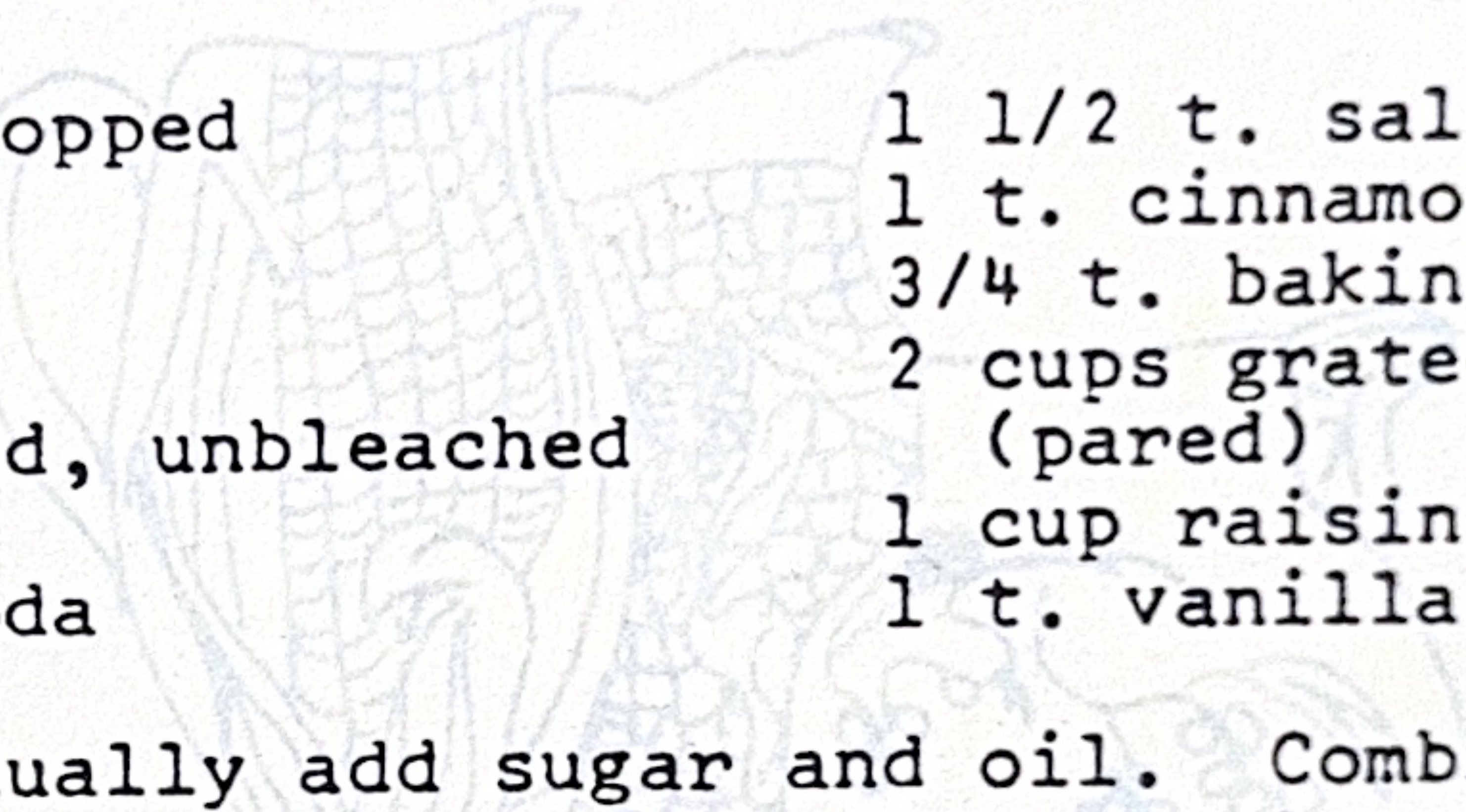
ZUCCHINI BREAD

2 cups grated zucchini
(peeled and packed)
3 eggs
1 cup oil
2 cups sugar
2 cups flour

1/4 t. baking powder
2 t. baking soda
3 t. vanilla
1 t. salt
3 t. cinnamon
1 cup walnuts

Beat oil, sugar, eggs and zucchini together. Sift flour and add dry ingredients. Add vanilla. Save nuts till last. Grease two loaf pans. Cook for one hour at 350°. Cinda Kroll

ZUCCHINI WALNUT BREAD



1 cup walnuts , chopped
4 eggs
2 cups sugar
1 cup oil
3 1/2 cups unsifted, unbleached
flour
1 1/2 t. baking soda

1 1/2 t. salt
1 t. cinnamon
3/4 t. baking powder
2 cups grated zucchini (not
(pared)
1 cup raisins
1 t. vanilla

Beat eggs and gradually add sugar and oil. Combine all dry ingredients and add to egg mixture alternately with zucchini. Add raisins, walnuts and vanilla. Pour into 2 greased and lightly floured loaf pans. Bake on lowest rack at 350° for 55 minutes. Yields 2 loaves. A. J. Hendrickson

MOLASSES WHEAT BREAD

1 egg
1/4 cup sugar
1/2 cup molasses
1 T. vegetable oil

1 cup whole wheat flour
2/3 cup white flour
1 cup buttermilk
1 t. baking soda
1/2 t. salt

Beat together egg and sugar. Add and mix together all other ingredients. Pour into buttered loaf pan. Bake at 350° for about 40 minutes. Yields 1 loaf. Kate Miles

OATMEAL BISCUITS

1 cup flour
3 t. baking powder
1/2 t. salt
3 T. shortening

1 cup rolled oats
1/3 cup milk
2 T. honey
1 beaten egg

Preheat oven to 425°. Mix dry ingredients, cut in shortening. Combine egg, milk, honey and add to dry mixture. drop by spoonful on greased baking sheet. Bake 12 - 15 minutes for shortcakes or 8 - 10 minutes for biscuits. Kendra Barron

THANKSGIVING BREAD

1 pkg. dry yeast
1/4 cup warm water
1 cup small curd cottage cheese
1 T. butter
2 T. sugar
2 T. + 1 t. dehydrated onion
1 T. oregano
1 t. salt
1/4 t. soda
1 egg slightly beaten
2 cups of flour

Dissolve yeast in water. In top of double boiler melt cottage cheese (heat lukewarm - no more). Add to yeast mixture. Add butter. Add all other ingredients. Knead on floured board for 2 minutes. Put in bowl and let rise - then knead 2 minutes more. Butter baking pan. Put dough in pan and let rise again. Bake 350° for 40 to 50 minutes. Yields 1 loaf. Susan Stern

BEER BREAD

1 12 oz. can beer
6 T sugar
3 cups self rising flour

Mix all ingredients together. Pour into greased loaf pan. Bake at 350° for 1/2 hour. Then pour melted butter over top and bake one-half hour longer. Turn out onto wire rack to cool. Yields 1 loaf. Val Meredith

"BEST" CRANBERRY BREAD

2 cups flour
1 cup sugar
1 1/2 t. baking powder
1 t. salt
1/4 cup margarine
1 egg
1 t. orange peel
3/4 cup orange juice
1 1/2 cup light raisins
1 1/2 cup chopped cranberries

Sift together dry ingredients, cut in margarine until crumbly. Add egg, orange peel and juice and stir. Fold in raisins and cranberries. Bake in greased loaf pan at 350° for 1 hour and 10 minutes. Yields 1 large loaf. Jeanne Ruud

OATMEAL HONEY MUFFINS

2/3 cup milk
1/3 cup vegetable oil
1 egg beaten
1/4 cup honey
1 1/2 cup oats (quick or old-fashioned, uncooked)
1 cup flour
1/2 cup raisins
1/2 cup chopped nuts
1/3 cup brown sugar
1 T. baking powder
3/4 t. salt

Combine milk, oil, egg and honey. Combine all other ingredients and mix all together until just moistened. Fill 12 greased or paper-lined muffin cups 2/3rds full. Bake in pre-heated oven (400° for 15 - 18 minutes or until golden brown). Cinda Kroll

BUTTERMILK PANCAKES

3 egg yolks
3 egg whites (beaten)
1 2/3 cup buttermilk
1 t. soda

1 1/2 cups sifted flour
1 T. sugar
1 t. baking powder
1/2 t. salt
3 T. melted butter

Mix together egg yolks and buttermilk. Sift together dry ingredient and add to mixture. Beat in melted butter. Fold in egg whites.
LaVaughn Craig

GERMAN PANCAKES

1 cup flour, sifted
1/2 t. baking powder
pinch of salt
1 cup milk

5 eggs
2 T. melted butter
4 sliced, peeled and cored apples sauteed in butter (or hot apple sauce)

Sift together dry ingredients. Stir in milk. Add unbeaten eggs one at a time, beating each into mix separately by hand. Add melted butter. Pour into hot greased skillet. Add apples in center. Put on direct heat for 1 minute; then bake in hot over (425°) until browned, puffed and curled up at edges for 20 - 25 minutes. Sprinkle with powdered surgar and lemon juice, or use maple sugar. Makes 4 to 6 pancakes. Dee Vance

COUNTRY PANCAKES WITH ORANGE SYRUP

2 cups buttermilk
2 egg yolks
2 egg whites (beaten until stiff)
2 T. melted butter

2 cups sifted flour
2 t. baking soda
2 T. sugar
1 t. salt

Blend buttermilk with egg yolks. +butter Sift dry ingredients into liquid mixture. Fold beaten egg whites into mixture. Makes 20 pancakes

Syrup:

1 T. orange juice
1 T. honey

1 t. butter
1/2 t. grated orange rind

Stir together, heat and serve. (makes 1 serving) Susan K. Stern

LIGHT AND CRISPY WAFFLES

2 1/4 cups flour
4 t. baking powder
3/4 t. salt
1 1/2 T. sugar

2 eggs, beaten
2 1/4 cups milk
3/4 cup salad oil

Sift together dry ingredients. Add liquid ingredients. Mix well and bake in hot waffle iron. Judy Kuzdzal

APPLE SLICES

1 cup margarine
2 1/2 cups flour
1 T. sugar
1/2 t. salt
1 pkg. dry yeast

2 egg yolks
1/2 cup milk
12 - 15 apples
1 cup sugar
4 T. flour
margarine or butter

Mix first 5 ingredients as for pie crust. Beat 2 egg yolks and milk. Add to above mixture. Roll out half of dough. Place on jelly roll pan. Peel and slice apples. Arrange over dough. Mix sugar and flour. Sprinkle over apples. Dot with butter or margarine. Cover with remaining dough which has been rolled out. Pinch edges together. Bake 1 hour at 350°. While still warm, drizzle thin icing over top.

Icing:

1 cup powdered surgar
3 to 4 t. milk or cream

1/2 t. vanilla

Yield: approximately 36 squares. Maralee Schneider

WHOLE WHEAT WAFFLES

2 eggs
1 1/2 cup milk
1/2 cup unbleached flour
1 1/2 cups stone-ground
whole wheat flour

3/4 t. salt
2 1/2 t. baking powder
1/4 cup melted butter
1/3 cup sugar
1/2 t. vanilla

Measure flour and baking powder and salt. Mix and set aside. In separate bowl, beat eggs until light and lemon-colored, then beat in milk. Gradually add dry ingredients (including sugar) and blend until smooth. Add vanilla and melted butter. Mix thoroughly. Bake in hot waffle iron until steaming ceases. Bonnie Smith

MERK'S COFFEE CAKE

1/2 cup shortening
3/4 cup sugar
1 t. vanilla
3 eggs
2 cups sifted flour
1 t. baking powder

1 t. baking soda
1/2 pint sour cream
6 T. softened butter
1 cup brown sugar
2 t. cinnamon
1 cup chopped nuts

Cream shortening, sugar and vanilla. Add eggs one at a time, beating well after each. Sift dry ingredients. Add to creamed mixture alternately with sour cream. Beat well after each addition. Spread half of batter in greased pan (just cover bottom). Cream butter, brown sugar and cinnamon together, add nuts and mix well. Put 2/3rds into middle and then add rest of batter. Dot the top with remainder of brown sugar mixture. Bake for 50 minutes at 350°. Cool 10 min. Lynn Hoffmann

Sweetmeats

WALDORF ASTORIA $100 CAKE

½ C butter
2 C sugar
4 squares chocolate
2 eggs
Salt to taste
2 t. baking powder
2 C cake flour
2 t. vanilla
1 C chopped nuts
1½ C milk

Cream butter and sugar. Melt chocolate over hot water. Cool slightly and add to beaten eggs. Add to butter and sugar. Sift dry ingredients and add alternately with milk. Put in vanilla and nuts last. Use two 9" layer pans. Bake 35-40 Min. at 350°.

Frosting

3/4 C butter
3 squares chocolate
2 C powdered sugar
1 egg
1 C chopped nuts
1½ t. vanilla
1½ t. lemon juice

Cream butter; add melted chocolate, sugar, eggs etc. Do not substitute anything. Make it fluffy and use frosting when cake is cool. Serves 8-10.

Holly Patterson

WALNUT LAYER CAKE

3 C ground walnuts
3 T. regular flour
1 t. baking powder
¼ t. salt
6 eggs separated
1¼ C sugar
1 2-oz. pkg. whipped topping mix
walnut halves for garnish

Early in Day:

1. Preheat oven to 350°. Grease two 8" round cake pans; line with waxed paper and grease paper. On sheet of waxed paper, combine nuts, flour, baking powder and salt.
2. In small bowl with electric mixer at high speed, beat egg yolks and sugar until fluffy and lemon colored. Wash beaters.
3. In large bowl with electric mixer at high speed, beat egg whites until soft peaks form. Fold in nut mixture, then egg yolk mixture. Pour batter into pans. Bake 25-30 minutes until cake tester inserted in center of cake comes out clean. Cool on racks 5 minutes; remove from pans; remove waxed paper; cool.
4. Prepare whipped topping mix as label directs. Spread on top of both layers; then stack layers. Garnish with walnut halves; refrigerate.

Serves 12

Maggie Wheeler

APPLE CAKE

2 sliced bananas
3 apples, peeled and sliced thin
1½ C sugar
Mix and let stand above ingredients:
2 eggs
2 t. vanilla
½ C oil

Beat eggs, add oil and vanilla. Add bananas and apples.

2 C sifted flour
2 t. soda
1 t. salt
2 t. cinnamon
1 C chopped nuts

Add dry ingredients to fruit mixture. Butter a 13 X 9 X 2" pan. Pour in batter and bake 50 minutes - 1 hour at 350° until golden brown. Can be eaten unfrosted or with a cream cheese frosting. Cake is very moist and last for a week. Serves 8-10. Sonia Damaschino

POPPY SEED CAKE

2 C sugar
4 eggs
1½ C oil
3 C flour
1½ t. baking soda
1 can evaporated milk (14 oz.)
1 can Solo brand poppy seed (12 oz.)

Cream oil, sugar and eggs. Sift flour and soda. Add to cream mixture, alternating with milk. Blend in poppy seeds. Place in tube pan and bake 1 hour and 5 minutes at 350°. Serves 12. Joanne Leavitt

SOUR CREAM CHEESECAKE

Graham Cracker crust. Follow directions on reverse of box.
Preheat oven to 375°
Mix well, then pour into the shell:

2 eggs well beaten
4 pkgs. soft cream cheese
½ C sugar
1 t. lemon juice or ½ t. vanilla
½ t. salt

Bake for about 20 minutes. Remove from oven. Dust top with cinnamon. Let cool to room temperature. Heat oven to 425°. Mix well and pour over the cake:
1½ C sour cream
2 T. sugar
½ t. vanilla
1/8 t. salt

Bake in the oven for about 5 minutes to glaze it. Permit it to cool, then refrigerate from 6-12 hours before serving. Serves 8-10.
Pam Mangues

GRANDMA'S CHEESECAKE

2 C graham cracker crumbs
1½ C sugar
1 t. cinnamon
½ C melted butter or margarine
4 eggs
½ t. salt
1½ t. lemon juice
1½ t. grated lemon rind
1 C canned milk
1½ lbs. cottage cheese
3 T. flour

Mix crumbs with ½ C sugar, cinnamon and butter. Set aside 3/4 C. Press remaining crumbs into 9" spring form pan, lining bottom and sides. Beat eggs with remaining 1 C sugar until light; add salt, lemon juice and rind, milk, cheese and flour. Beat thoroughly. Pour into pan. Sprinkle with remaining crumbs. Bake at 350° for about 1 hour or until center is firm. Turn off heat, open oven door, let stand in oven 1 hour or until cooled. Serves 10-12. Nancy Hartman

LAZY DAISY CAKE

2 eggs
1 C sugar
½ C milk
1/8 lb. butter
1 C flour, unsifted
1½ t. baking powder
1 t. vanilla
¼ t. salt

Beat eggs lightly and add sugar gradually while beating. Heat to boiling point the milk and add the butter. Sift flour, baking powder and salt. Add flour mixture and milk mixture alternately to the egg mixture. Add vanilla. Bake in greased tin 9 X 9 for 30 minutes at 350°. Remove from oven and spread with topping.

Topping

Melt the other half stick (1/8 lb.) of butter with 1 C brown sugar packed. Mix together with:
½ C chopped walnuts
½ C shredded coconut
2 T cold milk   Melt but do not boil.

Spread on top of cake. Put under broiler, lowest flame. Watch carefully until large bubbles become little ones.

Bobbie Heyman

RICH CHOCOLATE WINE CAKE AND FROSTING

1/3 C boiling water
3 squares unsweet chocolate
½ C margarine
2 C sugar
2 C sifted flour
2 eggs
1½ t. baking soda
½ C sauterne
½ C milk with 1 T. wine vinegar
1 t. vanilla

Melt margarine in hot water with chocolate. Set aside to cool. Sift dry ingredients together. When chocolate mixture cools, add dry ingredients and mix well. Add eggs and milk with wine vinegar added, then add sauterne and vanilla. Mix well. Pour into greased 8" cake pans. Bake in 350° oven for 30 minutes. Cool and frost with chocolate fudge frosting.

Chocolate Fudge Frosting

6 oz. cream cheese
4 T milk
1 lb. powdered sugar sifted
4 squares unsweet chocolate melted
½ t. salt

Cream together milk and cream cheese. Gradually sift in powdered sugar and add melted chocolate and salt. Beat well. Ices a two layer 8" cake. Serves 12-15

Bonnie Pezel

APPLE CAKE

4 C fresh apples
2 C sugar
2 C flour
1 C vegetable oil
1 t. vanilla
2 eggs
1½ t. soda
1 t. salt
1 T. cinnamon
1 C chopped nuts

Chop apples and pour sugar over top. Let stand one hour. Add remaining ingredients. Mix well. Bake in greased 9 X 13" pan one hour at 350°. Frost with cream cheese frosting.

Cream Cheese Frosting

½ C butter
½ pkg. powdered sugar
1 t. vanilla
3-4 oz. cream cheese

Beat until smooth. Frost cool cake. Serves 12-15. Alene Bea

SOUR CREAM CHEESECAKE

Crust:
1 C graham cracker crumbs
2 T sugar
2 T melted butter

Mix and press in bottom of spring pan. Set in refrigerator.
In bowl:
2 8oz. cream sheese softened
½ C sugar
1 t. vanilla
3 eggs well beaten

Beat above ingredients and pour into crust. Bake 350° for 40 minutes. Remove from oven, cool away from draft. In a small bowl mix:
1 C sour cream
1 T sugar
½ t. vanilla
Spread on warm cake and sprinkle with walnuts (chopped). Bake 5-6 minutes more. Cool on rack. When fully cooled remove sides of pan and cover with plastic wrap. Refrigerate. Serves 10-12.

Sonia Damaschino

CHERRY CHEESE TARTS

1 lb. cream cheese
3/4 C sugar
2 eggs
1 t. vanilla
½ t. almond flavoring
1 can cherry pie mix or jam for topping
vanilla wafers

Place one wafer in each section of paper lined muffin tin. Mix softened cream cheese, sugar, two eggs and flavorings until smooth. Fill each section 1/3 to ½ full. Bake 20 minutes at 350°. Add topping. Cool completely before removing paper. Makes 2 dozen.

Holly Patterson

HOW TO BAKE A CAKE

Light oven; get out bowl, spoons and ingredients. Grease pan, crack nuts. Remove 18 blocks and 7 toy automobiles from kitchen table. Measure out two cups of flour; remove Johnny's hands from the flour and wash the flour off Johnny. Put flour, baking powder, and salt in sifter. Get dustpan and brush up pieces of bowl that Johnny knocked off the table and onto the floor. Get another bowl. Answer doorbell.

Return to kitchen. Remove Johnny's hands from bowl. Wash Johnny. Get out egg. Answer phone. Return. Take out greased pan. Remove ¼" salt from pan. Look for Johnny.

Return to kitchen and find Johnny. Remove his hands from bowl; wash shortening, etc. off him. Take up greased pan and find ¼" layer of nutshells in it. Head for Johnny, who flees, knocking bowl off table.

Wash kitchen floor. Wash table. Wash walls. Wash dishes. Call up the baker. Lie down.

Aida M. Peterson

PUMPKIN ICE CREAM PIE

1 C pumpkin
½ t. salt
½ t. ginger
½ t. cinnamon
¼ t. nutmeg
½ C brown sugar
1 qt. vanilla ice cream
10" graham cracker crust

Soften ice cream. Combine remaining ingredients and mix with ice cream. Fill crust and freeze until about 30 minutes before serving. Serves 6-8. Also delicious if poured into individual meringue shells and garnished with pecans. Fills about 10 meringues.

Cheryl LeClerc

APPLE PIE WITH PORT WINE

6 C pippin apples (cored and peeled)
3/4 C sugar
2 T corn starch
1/3 C apple juice
1/3 C port wine (Christian Bros. Tawny Port)
1 T butter

Mix sugar and corn starch in a large saucepan. Stir in juice, port and butter. Cook over medium heat until mixture boils. Add apples and cook until barely tender. (tossing often) Spoon into cheese pastry lined pan. Bake at 425° for 30 minutes or until golden brown, but not too brown.)

Cheese Pastry

2 C sifted flour
1 t. salt
2/3 C shortening
3/4 C shredded sharp cheese
5-6 T cold water

Mix flour, salt and shortening with pastry blender until mixture resembles corn meal. Stir in cheese; add water gradually, lightly mixing with fork. Divide in half and roll out to fit top and bottom of 9" pie pan.

Vicki O'Neil

LEMONADE PIE

1 can Eagle brand condensed sweetened milk
1 6 oz. can frozen lemonade
1 9 oz. container of cool whip
1 9 " graham cracker pie crust (reserving a few graham cracker crumbs for garnish)

Blend first two ingredients. Fold in cool whip. Pour mixture into the prepared pie crust. Garnish with graham cracker crumbs. Refrigerate approximately two hours. Serves 6-8.

Elaine Whiteley

APPLE PIE IN A BAG

Toss together:
4-5 large apples, sliced
½ C sugar
2 T flour
½ t. nutmeg
½ t. cinnamon

Put into 9" unbaked pie shell. Sprinkle with 1 T. lemon juice.
Crumb together for topping:
½ C sugar
½ C flour
½ stick butter

Bake at 425° for one hour in a shopping bag stapled together or fold under. Remove immediately.

Kate Miles

NEW ZEALAND APRICOT PIE

Filling:
8 oz. apricot preserves
½ C crushed vanilla wafer crumbs
2 eggs beaten
¼ C sugar
1 stick butter, melted

Crust: Mix together
2/3 C shortening
1 C flour
1 Egg
½ t. salt

Press into pie pan. Sprinkle with almonds. Bake 30 minutes at 350° or until golden brown.

Kate Miles

CHEESE CAKE PIE

2 8 oz. pkg. cream cheese
2 eggs beaten
½ C sugar
½ t. vanilla
1/8 t. salt (optional)

Combine above ingredients. Beat until smooth. Pour mixture into prepared unbaked 9" graham cracker crust. Bake at 375° for 20 minutes. Cool

Topping
1 8 oz. sour cream
½ t. vanilla
2 T. sugar

Blend ingredients. Pour over cooled filling and bake at 400° for 5 minutes. Chill. Serves 8-10.

Peggy Shafer

GERMAN CHOCOLATE PIE

Melt in saucepan over low heat:
1 stick margarine
½ bar German chocolate
1 t. vanilla
Set aside to cool.

Combine in bowl and beat for 3 minutes.
3 eggs
3 T. flour
1 C sugar

Fold chocolate into egg mixture. Add one cup chopped nuts. Pour into greased pie pan. Bake at 325° 35 minutes. Cool 4-6 hours in the refrigerator. Optional: Frost with whipped cream and garnish with shaved chocolate.

Janet Weiser

DEAR ABBY'S PECAN PIE

1 C white corn syrup
1 C brown sugar
1/3 t. salt
1/3 C melted butter
1 t. vanilla
1 heaping cup chopped pecans
3 whole eggs, slightly beaten
1 unbaked pie shell

Combine first five ingredients and mix well. Add eggs and blend in well. Pour into 9" unbaked pie shell. Sprinkle pecans over all and bake in preheated 350° oven for about 45 minutes.

Cheryl LeClerc

STRAWBERRY PIE

1 pie shell
2 baskets strawberries
3/4 C sugar
2½ T. cornstarch
few grains of salt
1 pt. whipping cream

Crush one basket of strawberries and cook over double boiler with remaining ingredients. Fold other basket of berries into cooked berries. Place in baked pie shell and whip cream for top of pie.

Karen Saso

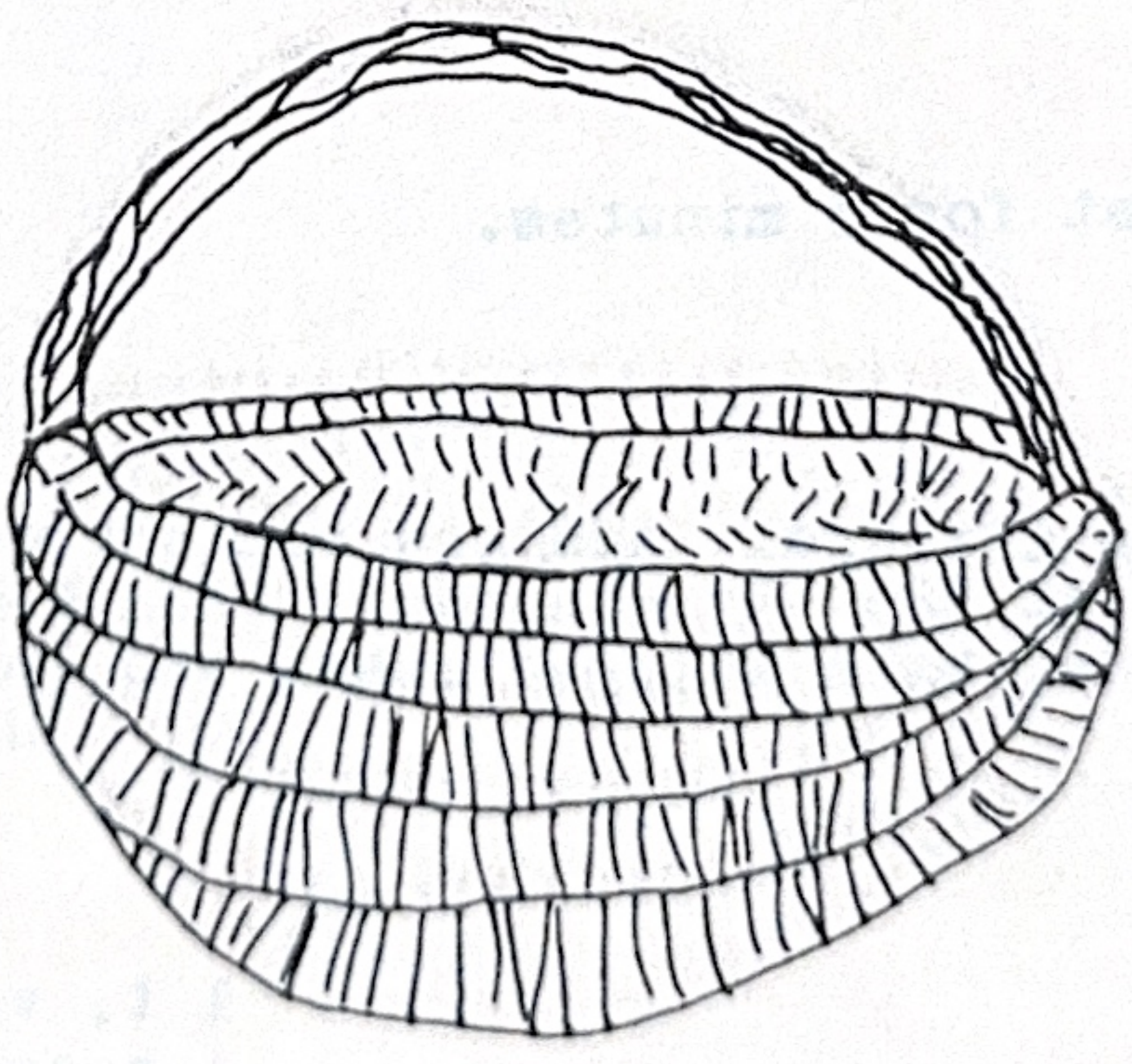
FROZEN COFFEE TORTONI

1 C heavy cream
¼ C sugar
1 T. instant coffee
1 t. vanilla
few drops almond extract

1 egg white
2 T. sugar
¼ C coconut (shredded)
¼ C almonds or pecans, finely chopped

Whip cream. Fold in ¼ cup sugar, instant coffee, and flavorings. Beat egg white to soft peaks. Gradually add sugar and beat to stiff peaks. Combine almonds and coconut. Fold egg white and half of nut mixture into whipped cream. Spoon into 8" paper baking cups set in muffin pan. (Or spoon into a chocolate cookie crumb pie crust). Sprinkle remaining nut mixture on top. Freeze firm (about 4 hours). Serves 8

Sandy King



Nibbles

PERSIMMON DROP COOKIES

1 cup sugar
1/2 cup melted butter
1 egg (beaten)
1 cup persimmon pulp
1 t. baking soda
(dissolved in pulp)
2 cups flour
1/2 t. cinnamon
1/2 t. cloves
1/2 t. nutmeg
1 cup chopped walnuts
1 cup raisins

Cream together sugar and butter. Beat in egg and add pulp. Sift together dry ingredients and add to creamed mixture. Add nuts and raisins. Drop from teaspoon onto greased cookie sheet. Bake at 350° for 12 to 15 minutes. Mary Weir

CHEESECAKE COOKIES

1/2 cup butter
1/3 cup brown sugar
1 cup flour
1/2 cup chopped nuts
1/4 cup white sugar
8 oz. cream cheese
1 egg
2 T. milk
1/2 t. vanilla
1 T. lemon juice

Cream butter and sugar in a small bowl. Add flour and nuts to make crumb mixture. Reserve one cup for the topping. Press remainder into an 8" x 8" pan. Bake at 350° for 12 to 15 minutes or until lightly browned.

Blend sugar with cream cheese. Add egg, milk, lemon juice, vanilla - beat well. Spread over the baked crust. Sprinkle with reserved crumbs. Bake at 300 for 25 minutes. Cool. Cut into squares.

MEXICAN WEDDING CAKES

1 cup margarine
1/2 cup confectioner's sugar
1 t. vanilla
2 1/4 cups regular flour
1/4 t. salt
3/4 cup finely chopped nuts
additional confectioner's sugar
for rolling

Mix butter, sugar and vanilla thoroughly. Stir flour and salt together; blend in mixture. Add nuts. Chill dough. Heat oven to 400°. Roll dough in 1 inch balls. Bake 10 to 12 minutes until light golden color. Use ungreased baking sheet. While still warm, roll in additional confectioner's sugar. Cool. Roll in sugar again. Makes about 40 cookies.

BOURBON BALLS

30 vanilla wafers
2 t. cocoa
1 cup powdered sugar
1/2 cup chopped pecans
2 T. Karo syrup
2 jiggers bourbon

Mix together and roll in powdered sugar. Marg Parlette

APRICOT BARS

1 cup brown sugar
1 cup butter/margarine
1/2 t. baking soda
1 1/2 cups quick cooking oatmeal
1 1/2 cups flour
1/4 t. salt
1 cup chopped nuts
1 12 oz. jar jam

Cream butter and sugar. Add dry ingredients. Put all but 1 cup of mixture into 7 1/2 x 11 3/4" pan. Spread jam over top. Sprinkle remaining mixture on top. Bake 30 minutes at 350°. Maralee Schneide

EASY AND TERRIFIC BROWNIES

1 1/2 cup flour
2 cups sugar
10 T. cocoa
1 t. salt
1 cup liquid shortening
4 eggs
2 t. vanilla

Put in large bowl, all ingredients. Beat with mixer for 3 minutes. Stir in 1 cup chopped nuts. Bake in greased 9 X 13" pan for 30 minut in 350° oven. Pam Mangues

BUTTERSCOTCH SQUARES

2 cups brown sugar
1 cube butter
2 eggs, beaten
2 cups flour
1 scant t. baking powder
2 cups chopped nuts
pinch of salt
1 t. vanilla

Heat sugar and butter in pan until melted (stirring). Remove from heat. Stir eggs into hot mixture. Add dry ingredients and mix well. Add vanilla and nuts. Pour into 2 2 x 9 greased pans. Bake at 350° for about 25 minutes. Cut while warm. June Richard

GRANOLA

1 cup coconut
2 cups oatmeal
3/4 cup wheat germ
1/2 cup seseme seeds
1/2 cup sunflower seeds
1 cup slivered almonds
1/2 cup non-instant dry milk
1/3 cup oil (little more if necessary)
1/2 cup soy flour
1/2 cup honey, melted if hard
1 t. vanilla

Mix all ingredients together and spread onto large cookie sheets. Ba 250° for 1 - 2 hrs. until golden on all sides. Turn often with spatula. Let cool, sprinkle with cinnamon, sugar & raisins. Store i air-tight container. Kate Miles

CAROB-NUT BROWNIES

1 egg
3/4 cup butter or margarine
1 cup honey
2 t. vanilla
pinch of salt
2 1/2 t. baking powder
1 1/3 cup roasted carob powder
4 t. coffee substitute or instant coffee
1 3/4 cup unbleached flour
1 cup milk
1 cup chopped nuts

Cream together shortening, egg, vanilla and honey. Sift and mix all dry ingredients. Add alternately with milk, stir in nuts. Spoon into greased 9 X 13 pan. Bake at 350° for 20 - 30 minutes or until knife inserted in center comes out clean. Makes 24 pieces.
Elizabeth Rosenfeld

APPLE OATMEAL CRISP

1 1/2 lbs. tart cooking apples (3 or 4)
1/2 cup butter or margarine
3/4 cup packed brown sugar
3/4 cup oatmeal
1/2 cup flour
1 T. ground cinnamon

Pare apples, quarter, core and slice thinly. Arrange in buttered shallow baking dish. Melt butter in medium size pan. Stir in brown sugar, oatmeal, flour and cinnamon until mixture is crumbly. Sprinkle over apples. Bake at 350° for 35 minutes or until crumbs are golden and apples are soft when pierced with fork. Serve plain, with vanilla ice cream or whipped cream. Serves 6. Sandra Lehmkuhl

ORANGE JULIUS

6 oz. orange concentrate
6 oz. water
6 oz. milk
1/4 cup sugar
2 eggs
10 ice cubes
1/2 t. vanilla

Blend in blender. Marg Parlette

GRANOLA FLOAT

6 oz. any flavor yogurt
3 or 4 T. granola
1 piece of fresh fruit cut into bite size pieces

Layer the yogurt, granola and fresh fruit until the glass is filled. Serves one. Paul Cyril

NUTRITIOUS STRAWBERRY MILKSHAKE

1 cup milk
1/2 cup dry powdered milk
2 T. sweetener (honey or sugar)
1 cup whole frozen strawberries (from loose frozen bag)
1 t. vanilla

Combine milks, vanilla and sweetener in blender. Add frozen strawberries gradually. This recipe can be varied, but it is the hard frozen fruit that makes it thick and frosty. Judy Kuzdzal

PEANUT BUTTER BALLS

1/2 cup peanut butter
1/4 cup wheat germ
Honey to taste
3 1/2 T. powdered milk (prefera
non-instant available at heal
food stores)

Mix, shape and refrigerate. Kate Miles

GREEN MERINGUE COOKIES

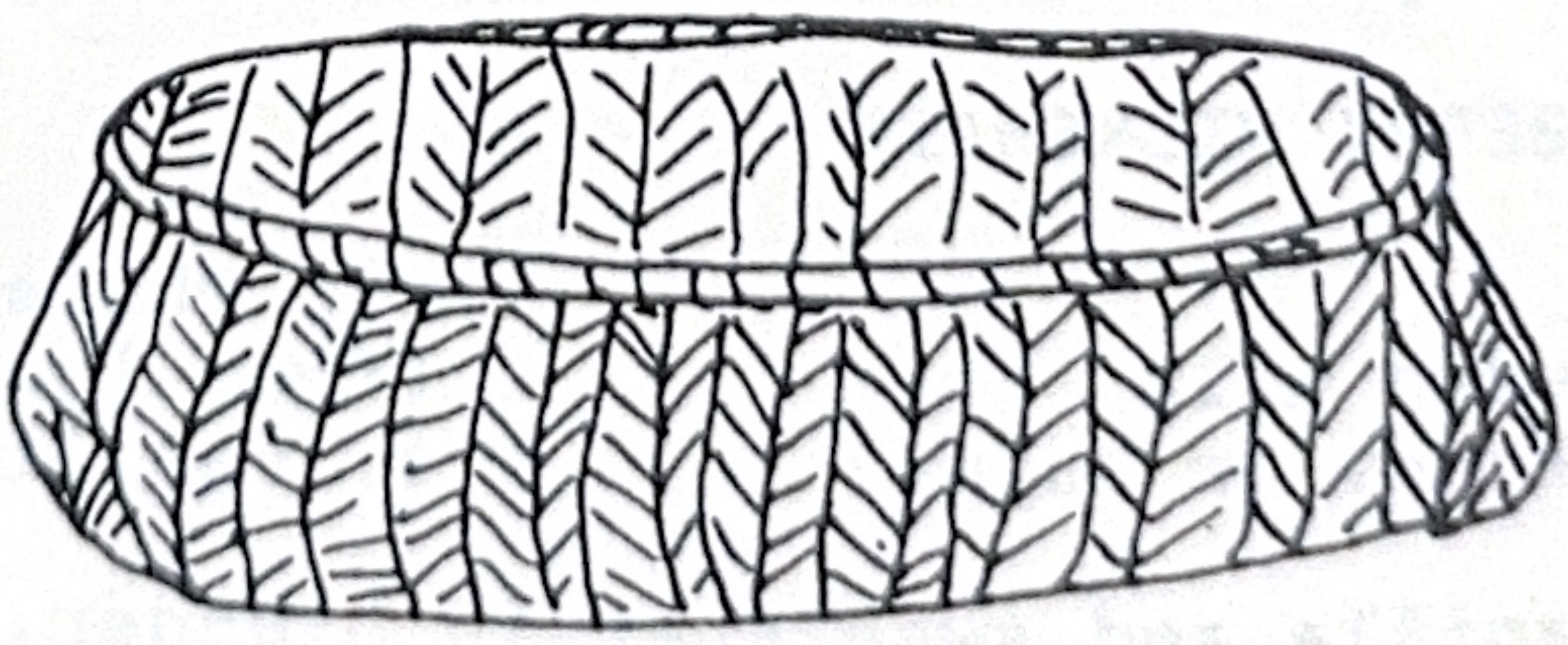
2 egg whites
pinch of tartar
3/4 cup sugar
1/2 t. vanilla
Few drops of green food colorin
6 ounce package of mint chocola
chips

Beat egg whites until foamy. Gradually add sugar, vanilla and food coloring. Beat stiff. Fold in chocolate chips. Preheat oven to 350°. Line cookie sheet with foil and drop batter by 1/2 teaspoon o sheet. Turn off oven and place cookies in oven. Leave for 8 hours overnight. Makes about 2 dozen. Cathy O'Dea

FUDGE

1 cup fresh milk
2 lbs. sugar
1/4 lb. butter
1 can condensed milk

Put 1 cup fresh milk, 2 lbs. sugar and 1/4 lb. butter into sauce pan and bring to boil. Add condensed milk and boil for 20 minutes, stirring all the time. Take off the stove. Add vanilla. Beat unti creamy. Pour into shallow buttered dish. Leave to cool and mark in squares. This is not American fudge. It does not have chocolate or nuts. Makes 4 batches. Deborah Epifani



2021.115.01